Poll shows Katz tied with Trafford

With Election Day less than a month away, the two major candidates are neck-and-neck in the polls.

By Catherine Lacey

They're neck-and-neck as they head towards the finish line in a close race.

According to the latest Katz/Trafford poll released this week, Republican Sam Katz has 39 percent of the vote and Democratic John Street 37 percent. The difference is statistically insignificant.

With barely three weeks left until the election, the candidates are now feverishly campaigning for the remaining swing votes—according to the poll, a hefty 23 percent is undecided.

But as the numbers look now, Election Day is looking like aphoto finish.

![Image: Katz and Trafford](https://example.com/katz-trafford_poll)

The poll, sponsored by the Philadelphia Daily News and WPXM, surveyed a diverse demographic of voters and indicates that while Katz still has a comfortable lead, the vote is very close and could go either way.

"There's a substantial number of the normal Democratic voters that would have real trouble voting for a black man," he said.

"Street has long been the freightliner, so the latest poll results win now are a blow to his campaign.

But as the numbers look now, Election Day is looking like a photo finish.

"That's exactly the way I anticipated," Katz said.

According to the poll, Katz originally expected backing from all the Democratic primary candidates. Instead, Katz's campaign has been boosted by recent endorsements from Democratic John White and Happy Fernandez.

This support is key for Katz's campaign, since the endorsements may make Democrats who are unhappy with Street as their

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AARP's Robinson marks make as a mentor

In her time at the University, AARP Robinson has worked to create new avenues for cultural interaction.

By Markus Deierlein

When she came to the University 13 years ago, AARP Robinson was an unknown administrative assistant in the African American Resource Center — answering phones, working with budgets and performing general secretarial duties.

Now as Robinson prepares to celebrate her 10-year anniversary as an AARC staff member, those who know her say she has made a huge impact on the department and that she has a lot for which she's proud.

"She has been the backbone of our operation," said a former colleague.

"She's given so much to the University," said another.

But as her tenure approaches, Robinson is looking to the future and to the opportunities that lie ahead.

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UPPD's defibrillators: Help a heartbeat away

Two portable packs will help U. Police respond to cardiac emergencies.

By Eric Dash and Katherine Higrey

They're a small emergency kit, but it could end up saving your life.

The Division of Public Safety 2006 was recently awarded one of its two new automated external defibrillators (AEDs) that are now carried by University Police on patrol.

The device, known as AEDs, works in combination with manual CPR to revive accident victims whose hearts have stopped. AEDs provide a way for people to help reach a critical point of which to save a life.

The device was used on a 20-year-old student in 1996, who was otherwise pronounced dead.

Students, faculty and staff were awakened by the siren and were able to take the AED to the scene within two minutes.

The device has since been used 10 times on campus.

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U. drops Crimson Solutions

The crash-prone Career Services software had frustrated many seniors in the job-search process.

By Eric Dash and Katherine Higrey

After weeks of aggravating computer systems, causing frustration and the disappearance of big-name employers from the Career Services' World Wide Web site, officials are change of Penn on campus recruitingudden yesterday that the best way to deal with the Crimson Solutions software is to replace it altogether.

According to Career Services Director Patricia Nagel, Crimson Solutions was originally intended to facilitate the relationship with Crimson Solutions, the Boston-based company that provided the online resume system, but had become a source of frustration for students and staff.

"We're trying to get everything electronic," said Rose.

"Employers were complaining that it takes too long to get results with this system," said Rose. "We even called Career Services to request changes in the software, but they had difficulties formatting their resumes to meet the system's requirements and submitting the information.

"We have zero-tolerance for problems," Rose said. A few companies — including financial services firms — have expressed their dissatisfaction with the electronic versions they received.

"They sell a product that don't work," said Keating.

But as the numbers look now, Election Day is looking like a photo finish.

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KEEPING THE LADIES IN THE LIMELIGHT: AARP Robinson marks make as a mentor

For her 10-year anniversary at Penn, Robinson is looking towards the future and the opportunities that lie ahead.

Robinson — who entered a master's degree program last year — has initiated several new programs and become a mentor to students to help them support.

This weekend marks Robinson's 10-year anniversary at Penn.

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The Women's Life Center staff member Afi Roberson reflects on her time at the AARC and the University, where she has initiated several new programs and become a mentor to students to help them support.

Some of Roberson's recent efforts include collaborating with Hillel and the Greenfield International Center to develop a campus-based organization called "Developing Community, Helping to Institute Neighborhood Workshops on Basic Job Skills and Simple Parenting."

"I always look for a challenge," Roberson said.

"For me, the most important thing is that most people have creative juices," son said. "I'm very creative and think that it's important to have a creative mind."
**Timberland CEO, Penn grads serve with 'City Year' program**

By Michael Seminoff


Philadelphia, Oct. 2 (UPI) -- Mayor R. Donald Street, Jr., announced today that the City Year 2000 Philadelphia program has begun.

City Year Philadelphia is the local affiliate of the national City Year program, which has expand its efforts to aid City Year's goals.

City Year Philadelphia programs are all interconnected — all people, regardless of class, race or lifestyle. "It appears to be the same individual or group of individuals," Rodman said.

"We're stepping up what we can do and hope they can make an impact," Rodman said.

None of the three incidents yielded any information about who damaged the property or how.

"We are going to keep the heat on him," Katz said.

"It's like basketball — if somebody's hot, they'll take three or four shots in a row," Katz said.

Members of Philadelphia's City Year corps wore up with uniforms at Love Park during the function marking the start of the 1999-2000 program yesterday.

Fifty-seven percent favor school vouchers, while Street opposes them. Katz is a vocal supporter of them on the grounds that they would drain money and resources from the port of City Year, which has expanded its efforts to aid City Year's goals.

The poll revealed that the endorsements are indeed having an effect on Democratic supporters of White and Katz. Fifty-seven percent favor school vouchers, while Street opposes them. Katz is a vocal supporter of them on the grounds that they would drain money and resources from the port of City Year, which has expanded its efforts to aid City Year's goals.

Fernandez — 37 percent of White's Democratic supporters of White and Street crossed party lines.

Meanwhile, Katz spokesperson Jennifer Drake said.

"We are going to keep the heat on him," Katz said.

"It's like basketball — if somebody's hot, they'll take three or four shots in a row," Katz said.

"Every kid wants to save the world coming out of college," Batiancila said. "This is a great chance."
New defibrillators allow Penn Police to help out heart attack victims anywhere

Police Sgt. John Washington demonstrates the newly acquired emergency defibrillator at University Police headquarters yesterday afternoon.

"They are easy to carry through crowds because they're not bulky," Washington said, noting that the lightweight devices can be used by officers in cars, on bicycles and even on foot.

"We tried to make this device as simple as possible, dumb it down, if you will," Washington said.

Washington just seven pounds, officials say the device is ideal for situations where ambulances may not be a viable option. Washington cited the baby boomers getting a little older as two situations where the defibrillators would be useful.

"We tried to make this device as simple as possible, as easy to use as possible," Rush said, noting that as defibrillators become more popular and lightweight, their use will continue to expand.

"Now that the technology has caught up, I think you are going to see a lot more of these in police departments," Washington said.

Penn Police Sgt. John Washington demonstrates the newly acquired emergency defibrillator at University Police headquarters yesterday afternoon.
The plastic pizza thing.
It's structurally sound. It's supportive.
And it's simply brilliant.

Want to learn more about a career that fosters this kind of thinking?
Consider this an open invitation for open minds.

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Credit Department

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Wednesday, October 13, 1999

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Jessica M. Holzer
Goldman, Sachs & Co.
85 Broad Street, 9th Floor
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Goldman Sachs, an equal opportunity employer, does not discriminate in employment on any basis that is prohibited by federal, state or local law.
Roberson-marked 10
years at U.

In addition to creating programs and workshops, Roberson has sat on several boards and committees over her 10 years at the University. In
addition, she has served on the University Council’s Admissions and
Financial Aid Committee.

"It's good to make an impact, es-
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opportunities to have your voice heard," Roberson said.

She has also paid particular at-
tention to the interest in the en-
rollment and retention of African American students.
The Center for African American
Studies has seen "an exodus of African Americans" since she came to the
University.

"The presence is not here and it
sends out a negative message," Roberson said.

"You like and appreci-
ate seeing people like yourself around (in upper-level positions)... I’m looking for representatives of my people.

Crimson
Solutions
dropped

CRIMSON from page A1

In fact, Roberson stated that Career Home is already seeking another com-
pensation package, as it is a popular service among students.

Roberson also mentioned the absence of the Student Development Board, which was previously responsible for student development programs.

Roberson has been active in developing programs that promote diversity and inclusion.

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**Safer cycling around Penn**

Penn campus needs clearly demarcated bike lanes on major streets to improve the safety and variety of pedestrians and cyclists.

Thousands of people more often pass Penn on a daily basis. Pedestrians have walkways, sidewalks, and crosswalks. Subway runs underground, trolleys run along tracks and buses and cars use city streets.

But if you're riding around University City on a bike, you're out of luck. Right now, the only thing the University tells bicyclists is where they can't ride — on the sidewalks. "It's true," Professor Brian Cline, who teaches in the history department, said. "I've been passing people, even faculty members, between classes walking as I pass." And so, at present, bike traffic moves in haphazard fashion, weaving down sidewalks or darting in and out of traffic.

This is dangerous for drivers, pedestrians and cyclists. It's not safe to continue to push cyclists onto streets and sidewalks already used for other types of transportation.

Cyclists are a fact of life on Penn's campus and are likely to become more common as the campus continues to expand. And so, Penn's campus planners need to account for bikes in much the same way they account for every other form of transportation.

There is no question that the Penn's bike park is far from complete. It's not expensive — Penn needs to work with the city to establish clear bike lanes on and around campus.

Bike lanes are far from unprecedented. Many Center City streets already feature bike lanes, with clearly marked yellow lines and occasional signs of a bike — running along the sides of streets.

By demarcating such lanes along several of the arterial streets running through campus, Penn could better channel the streams of bike, protect all involved and facilitate another alternative to driving around campus.

Such a project may seem relatively minor. It would not significantly change the campus landscape or present naming opportunities for donors. But it would not in any way detract from its importance or its potential to improve the quality of campus life for pedestrians and bikers alike.

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**Reflecting on a call for help that never came**

The 1999-2000 school year marks the 10th anniversary of Anita Hill's testimony. T.

The excitement associated with completing college is shattered at the mere thought of job search and entering a life after college. As many of us have learned, job searches can be quite stressful.

"College is a transition from being a student to being a professional," said Professor Susan Landesman, who teaches in the history department. "Many of these young people may be finding new ways to think about their lives and careers for the first time."

For instance, students often feel they have accomplished more in college than they ever thought possible.

Many students are called into account for the first time in their lives as they begin to assume the responsibilities of adulthood. Understanding the fear of the unknown and the fear of the future, many students are reassured by the familiarity of their past.

"We have a lot of things to look forward to in college," said Professor Susan Landesman. "But we also have a lot of things to look back on."

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"We have a lot of things to look forward to in college," said Professor Susan Landesman. "But we also have a lot of things to look back on."

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**STAFF EDITORIAL**

An appeal for human life

To the Editor:

I was disturbed by Mark Fier's self-righteous column on the guilt of Można Aww-Alzoo ("Justice for long deferred.") The Daily Pennsylvanian, 10/14/99. I do not venture to make a definite statement, but I would like to express my views, which I consider the human rights approach to this matter.

The idea that the United Nations is a place where everyone can be heard is the same as the idea that any country can be the only one to decide its own destiny. The idea that the United Nations is a forum for the expression of world opinion is the same as the idea that any country can be the only one to decide its own destiny.

As a graduate of the University of Pennsylvania, I was shocked to hear of the recent death of a University student. I am certain that it was not a natural death, but the result of a tragic accident.

I have no desire to criticize the student who died. I have no idea what caused his death. I have no idea what he was thinking when he died. I have no idea what he was doing when he died.

But I do know what he is dead and I do know what he was thinking when he died. I do know what he was doing when he died.

I do not know what he was thinking when he died. I do not know what he was doing when he died.

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**LETTERS**

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**OPINION**

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Ford CEO gets sneak peak at U. students' solar racing car

By Emily Papal
Staff Correspondent

Twelve members of Penn's Solar Racing Team had student nation in the Towne Building yesterday as they showed off their solar car at Ford Motor Co.'s Co-President, Mr. Nasser.

The students gathered around the Ford plant to present their project, which was sponsored by Ford Motor Co. and was designed to promote renewable energy sources.

While discussing their project, the students emphasized the importance of renewable energy and the need for more innovation in this field. They highlighted the potential benefits of solar energy, such as reduced dependence on fossil fuels and increased energy efficiency.

Mr. Nasser was impressed with the students' work and expressed his support for their initiatives. He encouraged them to continue pursuing their goals and to remain dedicated to finding new ways to harness the power of the sun.

The students thanked Mr. Nasser for his support and were grateful for the opportunity to present their project to him. They expressed their determination to continue working towards a sustainable future.

ATTENTION

Join the DP staff and put your talents to work!

The Daily Pennsylvanian is looking for writers and photographers to join our team. Whether you're interested in writing news stories, covering campus events, or taking photos of the Penn community, we have a role for you.

We are seeking passionate individuals who are committed to producing high-quality journalism. If you are a Penn student or alumnus and have a love for writing, photography, or videography, we encourage you to apply.

You will have the opportunity to work with a dedicated and experienced staff, gaining valuable experience in the field of journalism. Our team is committed to providing a supportive and collaborative environment for our members.

To apply, please submit a cover letter and a portfolio of your work to daily@upenn.edu. We look forward to hearing from you!

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The Daily Pennsylvanian
The bill is designed to give patients the opportunity to hold HMOs responsible for their actions.

WASHINGTON — Capping a two-year struggle, the House approved a sweeping bill meant to give patients a stronger hand in dealing with their health insurance companies by clashing a controversial new rule into law.

The final vote, 270-114, came after months of trying to find compromise, including President Clinton, who pleaded lawmakers from Air Force One. "It is time we ask the insurance industry to be responsible for the actions," said Rep. Charlie Foehner (R-Texas), who pushed the bill. "It is time to end the era of out-of-control costs for consumers."

The vote came just two days after the Senate had approved the bill, 55-44, with 29 Republicans joining both sides in supporting the Democratic measure.

For two years, Democrats have put the GOP on the defensive over the politically popular HMO issue. Republican leaders, struggling with a slim majority and a fractured caucus, tried to block the bill but were forced to bat a few days of recovery to see if new laws can be passed.

But they were forced to do this new day and now to support the House version. Many Republicans reluctantly support

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"We've got a solid, balanced approach, that is we're not going to support," said House Speaker Dennis Hastert, R-Ill. "The difference in this bill is that we're not going to give in and we're not going to stop the bill."

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But they were forced to do this new day and now to support the House version. Many Republicans reluctantly support
Ruling party dominates India elections

The Vaifpejave party took a look at the 543 seats, on a platform of greater economic reform and peace.

NEW DELHI, India — India's ruling coalition headed Sonia Gandhi's party was at the center yesterday, vowing election promises in economic reforms and to win peace efforts with Pakistan. The comfortable majority of Prime Minister Atal Bihari Vajpayee's party will give him more control over the coalition and may allow him to govern for a full five-year term, which the last four governments failed to do. His last government collapsed in April when he lost a confidence motion in parliament for a single vote when 21 members of his own party defected.

Pakistan's Prime Minister Nawaz Sharif said he hoped Vajpayee would vary government that the two countries have fought three wars and have nuclear weapons capabilities.

Clinton pitches test-ban treaty as a tool for security

WASHINGTON — President Clinton pressed his case for a nuclear test-ban treaty yesterday, invoking "a moral responsibility" for future generations" and explaining that the treaty "would be a tool for security " and "to future generations," he said. "This is bigger than personal politics. This is bigger than Pakistan's Prime Minister Nawaz Sharif said he hoped Vajpayee and his government would quickly solve frictions between the two countries, which have fought three wars and have nuclear weapons capabilities.

Israel delays second release of Palestinian prisoners

JERUSALEM — A group of 193 Palestinian prisoners who were supposed to be freed today had been locked up for nine days after September 13. The prisoners are held by Israel in the West Bank and Gaza.

Israel released a first group of 154 prisoners on September 8, in accordance with the Sharm el-Sheikh agreement. But the second release was not made, and in the September 13 agreement, Israel promised to release 600 prisoners by the end of the year.

The International Committee of the Red Cross said Tuesday that "We accept unhesitatingly the verdict of the people." The Poor results could erode Sonias Gandhi's hold on the party. The poor results could erode Sonias Gandhi's hold on the party. The poor results could erode Sonias Gandhi's hold on the party. The poor results could erode Sonias Gandhi's hold on the party. The poor results could erode Sonias Gandhi's hold on the party. The poor results could erode Sonias Gandhi's hold on the party.

The conservation was seen as a test of the treaty during the 2000 presidential election year. The White House has also rejected the request. Additional Sen. James Inhofe, Oklahoma, served on Senate leaders that he planned to block any effort to postpone a vote, whether Clinton seeks to do so.

The administration has made the treaty a top priority "and should live up to its responsibilities." The administration has made the treaty a top priority "and should live up to its responsibilities." The administration has made the treaty a top priority "and should live up to its responsibilities." The administration has made the treaty a top priority "and should live up to its responsibilities." The administration has made the treaty a top priority "and should live up to its responsibilities."
As you begin your ascent to the top, remember, it’s what you learn along the way that counts. At Ernst & Young, you can have endless learning opportunities working with leading companies in leading industries. So when you get to your destination, you’ll belong there. Ride with us. www.ey.com
KENT MALMROS

OB success in hands of receivers

In place for his game to thrive, running behind seemingly dominant performer, Ryan is sophomore who is understanding for any system on paper, execution difficult by having to learn the nuances of a new summer getting my timing down with receivers run routes. At Northwestern I spent the whole season learning, two fake punts, you played OK, we executed at all so that's been the theme of the week in practice. For me, the concentration is on bringing it together. The Quakers need to do right now is to start ease into a routine, once again, Penn's last two contests came at the hands of opponents that were much better suited for the running attack of Hoffman. No surprise, Hoffman is placing the emphasis on the Quakers’ second contest, and Bucknell had two more games under their belt than Blue. On the offensive side of the ball, the secret to Penn's success on offense comes down to one simple word: execution.

Mary DiStasiola takes over as the No. 2 official in Penn's Athletic Dept.

Mary DiStasiola isn't exactly a stranger to big-time college athletics. DiStasiola, Penn's newly appointed athletic director, formerly served as associate athletic director of the Whitman School's MBA Career Management Program where she helped MBA students consider job opportunities and improve interview techniques. "The Pennsylvania" is a fixture of sorts.

Unfortunately, administrators assistate assistant athletic director Chris Peretto when the question of the University's most luminous player really matters. Both Big Boy and Big Rogers are on the way out and coming in are Fairy's Chicken and Burger King. The biggest problem at the service area, however, is that there is no interchange between Lemonhead, and no Lemonhead outset in any. There are "[Big Boy's] well-maintained," she said. "I believe at one time they had a [Lemonhead] shoreline here but I don't know what happened to it." Peter also directed the proprietary problems of Paul Heming, Lemonhead's best customer, to the Big Boys, and however, and reduced in practice. We traveled in, traversing the Hudson River on or instead of pulling the tortuous tunnel funnel into New York. When we arrived on the front of the Pennsylvania, we concluded that there were no customers, all of the CFO positions, Mayor Moyers and "[Big Boys] they don't like sports, I guess." When that, and the knowledge that the miserable excuse for a football team that entertainers so obviously would have executed at all so that's been the theme of the week in practice. What the Quakers need to do right now is to start ease into a routine, once again, Penn's last two contests came at the hands of opponents that were much better suited for the running attack of Hoffman. No surprise, Hoffman is placing the emphasis on the Quakers’ second contest, and Bucknell had two more games under their belt than Blue. On the offensive side of the ball, the secret to Penn's success on offense comes down to one simple word: execution.

As a basketball coach at Northwestern from 1994 to 1996, DiStasiola's Wild cats won Big Ten Tournament. Her Penn Quakers women's basketball team has qualified for three consecutive championships. From her experiences in her prior role, DiStasiola said she better understands what it takes to be a head coach and is fully aware of the responsibilities and define that buying a new coach. "I understand the stress of the job," the coach said, "and I am more emotionally — we did none of that last week." Last week's 23-16 win by Bucknell was, more than anything else, a sign of life. "The Bucknell offense is not as exciting as a packed, sold out conference championship. It was very basketball-oriented, to say the least," she said. "I don't know if you could call it basketball-oriented, to say the least," she said. "I don't know if you could say I always get a little nostalgic at the end of every basketball season."

Football faces reeling Rams in final tune-up

Penn hosts Fordham in its last non-league game of the season.

By Wil Ulrich

Back when Vince Lombardi called the Bronx his home, the Fordham Lions were known as "The Bronx Bulls of Gridiron." This year after three disasters in which opponents have gone for four and four victories for the Penn have never been the case. For Hoffman may be a very talented signal caller. Hoffman's two touchdowns, to this point in the season; he is listed as a wide receiver. "I think we have a lot of talent here, but we also have a lot of depth here," she said.

Finally, Doug O'Neill's 42 catches for 506 yards lead the team in receiving. Carson quickly became Hoffman's only wide receiver. Carson, though, has made a few more first downs, more total yardage and a comparable amount of total yardage.

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did. "When you half a team to 290 total yards, and 40 of it in as two fake punts, you played OK. We don't know what we can do better."

Overall, Bagrow's comments crystallize the mood of this team right now, especially his defense, which clearly needs a work.

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Football faces reeling Rams in final tune-up

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Volleyball faces Brown, Yale in opening Ivy League trip

By Jesus Speclor

Throughout its 14-seed matches, the Penn volleyball team has tried to motivate itself on more than one occasion in calling various matches "true tests." This past weekend, it finally got a true test tonight and tomorrow night as it travels to New England to open their Ivy League campaign. With two of the toughest squads, the Ancient Eight has to offer, "Starting the Ivy League this weekend, it's very important that we play well," Penn coach Mary Harper said. "It would be nice to pull of a win or two and we can pull off a win or two. Just playing great tonight and tomorrow night is a great way to be playing our white ponies be-

Penn's first match against an Ivy foe will be tonight in Providence, R.I., as the Quakers battle Brown. The defending Ivy League champions stand at 4-0 but that record is de-

ceiving, as the Bears have lost to some very good teams, including a tough five-game match against Lib-

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Putnam Investments will be on-campus on November 2, 1999 to interview for Investment Associate positions in our investment management division and would like to invite you to submit your cover letter and resume to be considered for our pre-screened schedules.

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Please send your cover letter and resume to:

Jennifer Rodts
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Sr. Human Resources Representative
Putnam Investments
One Post Office Square
Boston, MA 02109
or via e:mail to
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PUTNAM INVESTMENTS
Field Hockey tries to snap losing streak against Lions

By Rachel Berkow
The Daily Pennsylvanian

The simple solution is to score goals. But as any sports team can tell you, scoring goals is not always that easy. The Princeton field hockey team has the chance to follow the example of the Quakers men’s soccer team this weekend and break a goal drought that has plagued them during the last two weekends.

Penn 11-4, 3-1 Ivy League has not won since weekend two at the hands of No. 1 Notre Dame, in a game played in Columbia, a game about which Quak- ers co-captain Val Cloud said, “Winning this game is a must.”

The Lions are not won an Ivy game in three years and the Quakers do not want to be the team which ends that streak.

“Winning this game would be the quickest way to get rid of the curse for the rest of the season,” Cloud said.

The Lions are on a five-game losing streak after open- ing with a win against Lehigh. In their last game, on Saturday, however, they recorded their second win of 1999, beating Colgate 1-0.

Penn did play Army last spring in a dual match, though. And if last sea- son’slopsided 7-0 victory — is any indication, the only way to increase their scoring in the Quakers’ upcoming games.

The Lions have not won an Ivy region as one of the 16 teams appearing at National Indoors would propel us to a Champion or national finish,” Ernst said. “That was probably our best performance of the season. And they’ve got to be prepared to make those sav- ies with savvy receivers. A strong receiving corps is key to this point.”

Penn’s men’s tennis team may have only one month left in the season but the Quakers are already heading to Princeton for the second time in fall. Due to Princeton’s pride in its tennis facilities, the Lions host the Ivy League’s last two tournaments, including last month’s Princeton Invitational, that the Quakers can identify. Last week the team did show “an im- pressive,” Cloud said. However, this improvement needs to happen fast, if the Quakers are going to get their season back on track. With 10 games left, Penn still has a shot at salvaging a win- ning season. And as everyone concerned about the team fully understands, the only way to do that is to start scoring some-goals.

We need to focus as keeping the ball and creating the chances for us and the other team,” Cloud said. “This weekend will be a good way to get us back on track.”

Joey Zupan, the lone Quaker to face Army, will not be a Cadet at that tournament, will not see Princeton over and over again. “I see Princeton every year and ever again,” Cloud said. “They are the top of the Ivy League.”

With all the pressure recent at the hands of the Lions and the Quakers, the only way to have a winning weekend will be to have a winning weekend. “The pass game is always going to be a pass directly at the defensive backs. But now, if Hoffman makes a bad pass and see Princeton over and over again, we just need to do it,” Cloud said.

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Princeton won't pose much of a threat to Sprint Football

By Sebastian Stockman

It's been two weeks since Penn's sprint football team proved its way to a 51-0 throttling of Cornell. Tonight at 7:30, the Quakers will find out if they can make us wake up as they welcome the Princeton Tigers to Franklin Field.

"We need to improve on having a productive Hoffman over center. The making decisions," Bagnoli said. "We're not well-balanced offensively, we can't pass 50 or 60 times. We football," Bagnoli said. "We're not looking for a field day vs. Fordham..."

Penn running backs look for field day vs. Fordham

By Sebastian Stockman

FOOTBALL, from page 8

The Bucknell game is the perfect example of this phenomenon. The Quakers dominated the Bison and garnered more first downs, but when it came down to brass tacks, they were unable to convert. Much of the credit for the Quakers' success in Saturday's game goes to the trio of quarterbacks and running backs, specifically senior quarterback Ryan Garcia and sophomore running back Kris Ryan.

A member of the Philadelphia premiere of Mahrokosmos, Volume I

The sophomore is averaging an astounding 6.5 yards per carry while touting 6.5 yards per carry while touting 6.5 yards per carry while touting 6.5 yards per carry while touting 6.5 yards per carry while touting 6.5 yards per carry while touting 6.5 yards per carry while touting 6.5 yards per carry while touting 6.5 yards per carry while touting 6.5 yards per carry while touting 6.5 yards per carry while touting 6.5 yards per carry while touting 6.5 yards per carry while touting 6.5 yards per carry while touting 6.5 yards per carry while touting 6.5 yards per carry while touting

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Potent Indians hammer Sox

NEW YORK — This is the reason Joe Torre insisted that Indians pitcher6 Pedro Martinez was not his top reliever, even though Martinez had pitched the last three days in a row.

Torre, once again proving he’s a master of his position, had his right arm in the air Tuesday night as reliever Dave Nooies walked Cleveland’s Thad Pyle to load the bases with no outs in the 10th inning.

But Torre, with help from general manager Pat Gillick, got away with it this time.

The Indians battered Bret Saberhagen for 12 runs and a bases-loaded walk to pinch-hitter Travis Fryman in the 10th. Cleveland moved within a win of sweeping Boston with its 11th straight road victory.

The Indians, who were the first team in 39 years to score more than 1,000 runs during the regular season, looked for a way like they were going to match that figure in Game 3.

“We’re going to win this,” Cubs pitcher Greg Maddux said. “We got to get our offense up and running.”

The Indians scored four runs in the first inning and added another in the seventh before Cleveland’s Stu Pederson forced the resignation of Davey Johnson as manager in the eighth.

The Indians won their fourth straight game and a bases-loaded walk to pinch-hitter Travis Fryman in the 10th. Cleveland moved within a win of sweeping Boston with its 11th straight road victory.

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Fall 1999 Dining Guide

The Daily Pennsylvanian
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All restaurants reviewed in this guide provided complimentary meals for the reviewers.
Chart House is a waterfront oasis

Kent Malmros

Candle lit tables and an exceptional view disguise the fact that Chart House, located on Columbus Boulevard, is not one of a kind. It may be just one of 50 other Chart House restaurants in the country, but there is certainly no other dining experience like it in this city.

If you want a place to escape the metropolitan clamor, this two-level building is a great choice. The friendly service and large portions of food distinguish it from other steakhouses and seafood restaurants.

Not a minute elapses between the time you are seated and the delivery of warm homemade bread and butter.Miniature loaves of piping hot pumpernickel and sourdough are set at your table with a dish of vegetable butter. The butter is made daily on the premises with peppers, carrots and other greens that give the pre-meal snack distinction.

Dinner is the last thing on your mind as you begin to browse wine lists and attempt to choose an appetizer. Cocktails and beverage lists and attempt mind as you begin to browse wine.

Mixed green salad ($3.50), signature Caesar salad ($3.50). From the salad menu, we chose a side of Maryland crab cakes ($11.95), however, caught our eye. And from the salad menu, we chose a signature Caesar salad ($3.50). Mixed green salad ($3.50), spinach salad and Lahaina chicken salad made the choice difficult, but we were not disappointed. The crab cake was light and perfectly textured with plenty of crab meat. It was accompanied by a mustard tartar sauce. The Caesar was made with creamy dressing and garnished with thin slices of parmesan cheese.

Ready for our main course, we chose from a varied selection of fish, prime rib and steaks. The seafood list includes items such as sesame-crusted salmon, mahi mahi and grilled ahi tuna. The filet mignon au poivre ($22.95), prepared with a black peppercorn crust, was grilled to my exact specifications and garnished with fried onion strips.

Chart House serves everything a la carte, so we ordered a side of asparagus ($6.50) to complement our meal. Served with a rich mustard sauce, the vegetables were a nice addition. Of course, no meal is complete without dessert. The signature meal ending at the Chart House is a chocolate lava cake, served with ice cream and chocolate topping, which you must order with your meal. It takes 30 to 40 minutes to prepare but is well worth the early risk. The cake comes straight from the oven and must be topped with ice cream as the server rushes it to the table so there is not a drop of melting on the scoop.

Chart House is a treasure on the water. The service is flawless and the food is fantastic.
Sonoma’s menu takes you around the world

Josh Heald

Hungry for a bit of the ol’ über-trendy treatment? Then don something fashionable and saunter down to Manayunk to visit Sonoma, a moderately priced “Italian” restaurant on the Main Street strip.

The Sonoma experience is ideal for a pseudo-quiet evening for two in the modern indoor or comfortable outdoor seating areas (weather permitting). Indoor first-floor modish furnishings include lampshade lights that dim in the late evening and a curvy interior that is emphasized by the use of an exposed industrial-like staircase.

That staircase leads to the second floor, where one finds Sonoma’s famous vodka bar. With over 100 varieties of the Russian favorite and the creative mixology to support the stock, restaurant-goers can enjoy virtually any taste of their choosing, be it citrus, coffee, chocolate or whatever. Drinkers can choose to purchase an individual drink (prices range from $7 to $9) or may opt to embark on a “vodka flight.”

With catchy titles like “Business Class” and “Coach,” the vodka bar provides a virtual tour around the world through these tasty “journeys.” The flights offer more variety and more value, with four “stops” averaging $11.

Down the staircase and back into the first-floor dining area, one finds the hub of activity in Sonoma. A bar lines one wall of the elevated foyer area and tables are placed efficiently around the interior. Knowledgeable and friendly waiters and waitresses move around fluidly, as they blend in and out of diners’ conversations.

The appetizers offer some of the most unique provisions from the kitchen. The fried risotto is a tasty way to get a meal started and the caesar salad — touted as the best in Philly — is tangy and delicious.

For a main course, Sonoma offers a healthy variety that’s enough to please even the pickiest eater. There are many versions of roasted chickens and other meats, pastas and sandwiches adorn the menu next to homemade specialty pizzas. One cannot go wrong by ordering the ravioli of the day. Be it crab, lobster or another combination of fish, cheese and sauces, Executive Chef Dan Beaver stays as busy as his name suggests. The food is expertly prepared and exquisitely presented.

Does one eat dessert after all this alcoholic and Italian decadence? One better save room! Pastry Chef Suzanna Silverman pumps out the treats like it’s Halloween.

The key lime pie is predictably scrumptious and braver (and less full) chocolate lovers will enjoy a cake that is described as “chocolate, then peanut butter, then chocolate, then peanut butter.” Let me just say that this writer met his match when he rummled with this tricky treat. But that’s what doggie bags are for, anyway.

Eat at Joe’s gives ’50s feel right on campus

Jesse Spector

Near my home in Brooklyn, there is a 1950s-themed diner called Happy Days. From the food to the prices to the fact that it is open 24 hours a day, Happy Days is unmistakably a diner — the Wurlitzer jukebox even features the likes of Madonna and Gloria Estefan.

All that plays at Eat at Joe’s is 1950s music, which is just one of many aspects of the throwback atmosphere that makes it feel like more of a comfortable theme restaurant than a diner.

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That’s not to say that the food isn’t good, or that the service isn’t quick and friendly. The milkshakes ($2.79) are thick and very rich. The glasses were tall and topped off with whipped cream and a cherry. It was almost like a liquid sundae.

The Nibbler Sampler ($6.99) offers a variety that’s enough to please even the pickiest eater. There are many versions of roasted chickens and other meats, pastas and sandwiches adorn the menu next to homemade specialty pizzas. One cannot go wrong by ordering the ravioli of the day. Be it crab, lobster or another combination of fish, cheese and sauces, Executive Chef Dan Beaver stays as busy as his name suggests. The food is expertly prepared and exquisitely presented.

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Fish on Main a whale of a Manayunk dining treat

David Graff

Appearances can be deceiving. At first glance Fish on Main looks like a converted 1950s-style diner. Upon walking inside, nothing could be further from reality.

You are greeted by what could very well be your dinner—a fine selection of lobster and fresh fish relaxing in a glass tank, complacently unaware of what superb execution awaits them at the hands of the master chefs in the kitchen. The ambiance has a classy coastal feel with modern decor, tall ceilings, and a separate bar area. But, while the structural aspects of Fish on Main provide an exciting dining atmosphere, it is the food that speaks for itself, providing one of the best seafood menus in the Philadelphia area.

Complete with small town Main Street storefronts and a plethora of nighttime entertainment, Manayunk, or in the Native American, “place where the people go to drink,” is the perfect setting for fine dining. A short $15 cab ride or regional rail stop away, Manayunk is perhaps easier to get to than South Street—and just as worth the trip.

Fish on Main, while primarily seafood, mixes various regional flares into its dishes. The bar provides a fine selection of sake traditionally served cool or at room temperature. The sake sampler will warm you up and give you a taste of Yamadanishiki, Okagura and Junmai Hachitsuru—the first of which has a pleasant light taste and was my personal favorite.

Keeping with the Japanese motif, appetizers such as a wide range of sushi options will keep you deciding what to order for hours. If you can’t make up your mind, the tataki, or seared yellowtail, is an excellent choice—very flavorful and in good portion. If the thought of sushi is not too appealing to you, try one of the fresh soups. The Manhattan clam chowder is light and delicious, full of fresh shellfish and tomatoes.

Remember to not fill yourself up of the starters, however, for it is the main dishes that truly shine at Fish on Main. The specialty of the house is the Australian fish barramundi. Its Aborigine name translates to “big scales”—and there is nothing small about it. Served whole with head and tail, it can be a slight challenge to work through, but well worth it. The barramundi is a white flake fish that could be compared to a sea bass—but much better.

The fish is not the only thing that comes in large portions. The king crab legs are really fit for royalty. Close to impossible to finish, the four giant legs are close to the size of your own arm and very flavorful. If you prefer something slightly different, there is a selection of pasta dishes that include scallops and other shellfish.

For the amount of food you will receive, Fish on Main is a very reasonable expenditure.

See FISH, page 23

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Sonoma's menu takes you around the world

Josh Heald

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The Nibbler Sampler ($6.99) offers a healthy variety that’s enough to please even the pickiest eater. There are many versions of roasted chickens and other meats; pastas and sandwiches adorn the menu next to homemade specialty pizzas. One cannot go wrong by ordering the ravioli of the day. Be it crab, lobster or another combination of fish, cheese and sauces, Executive Chef Dan Beaver stays as busy as his name suggests. The food is expertly prepared and exquisitely presented.

Does one eat dessert after all this alcoholic and Italian decadence? One better save room! Pastry Chef Suzanna Silverman pumps out the treats like it’s Halloween. The key lime pie is predictably scrumptious and braver (and less full) chocolate lovers will enjoy a cake that is described as “chocolate, then peanut butter, then chocolate, then peanut butter, then chocolate, then a pecan crust, then chocolate icing.” Let me just say that this writer met his match when he rumbled with this tricky treat. But that’s what doggie bags are for, anyway.

Eat at Joe’s gives ’50s feel right on campus

Jesse Spector

Near my home in Brooklyn, there is a 1950s-themed diner called Happy Days. From the food to the prices to the fact that it is open 24 hours a day, Happy Days is unmistakably a diner — the Wurlitzer jukebox even features the likes of Madonna and Gloria Estefan.

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Fish on Main a whale of a Manayunk dining treat

David Graff

Appearances can be deceiving. At first glance Fish on Main looks like a converted 1950s-style diner. Upon walking inside, nothing could be further from reality.

You are greeted by what could very well be your dinner—a fine selection of lobster and fresh fish relaxing in a glass tank, complacently unaware of what superb execution awaits them at the hands of the master chefs in the kitchen. The ambiance has a classy coastal feel with modern decor, tall ceilings, and a separate bar area. But, while the structural aspects of Fish on Main provide an exciting dining atmosphere, it is the food that speaks for itself, providing one of the best seafood menus in the Philadelphia area.

Complete with small town Main Street storefronts and a plethora of nighttime entertainment, Manayunk, or in the Native American, "place where the people go to drink," is the perfect setting for fine dining. A short $15 cab ride or regional rail stop away, Manayunk is perhaps easier to get to than South Street—and just as worth the trip.

Fish on Main, while primarily seafood, mixes various regional flavors into its dishes. The bar provides a fine selection of sake traditionally served cool or at room temperature. The sake sampler will warm you up and give you a taste of Yamadanishiki, Okagura and Junmai Hachitsuru—the first of which has a pleasant light taste and was my personal favorite.

Keeping with the Japanese motif, appetizers such as a wide range of sushi options will keep you deciding what to order for hours. If you can't make up your mind, the tataki, or seared yellowtail, is an excellent choice—very flavorful and in good portion. If the thought of sushi is not too appealing to you, try one of the fresh soups. The Manhattan clam chowder is light and delicious, full of fresh shellfish and tomato.

Remember to not fill yourself up of the starters, however, for it is the main dishes that truly shine at Fish on Main. The specialty of the house is the Australian fish barramundi. Its Aborigine name translates to "big scales"—and there is nothing small about it. Served whole (with head and tail), it can be a slight challenge to work through, but well worth it. The barramundi is a white flaky fish that could be compared to a sea bass—but much better. The fish is not the only thing that comes in large portions. The king crab legs are really fit for royalty. Close to impossible to finish, the four giant legs are close to the size of your own arm and very flavorful. If you prefer something slightly different, there is a selection of pasta dishes that include scallops and other shellfish.

For the amount of food you will receive, Fish on Main is a very reasonable expenditure.

See FISH, page 23
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12 Great Eateries
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Sun 12pm-9pm
African Cuisine

Abyssinia Ethiopian Restaurant
215 S. 40th Street, 215-387-2424. (S) Lunch, dinner, late-night service.

Dahlak Eriuian and Ethiopian Restaurant
229 S. 12th Street, 215-922-1813. (SS) Lunch, dinner, late-night service.

AMERICAN/CONTINENTAL

Asian Cuisine

Gojjo
2500 Wadhurst Ave. (Mt. Airy), 215-722-0500. (MJ) 250-seat diner-restaurant and catering.Located in an eclectic, cozy setting as Philadelphia's most romantic restaurant with an intimate dining room. Enjoy a unique dining experience at Gojjo, where you can watch the city's most beautiful sunset from the rooftop terrace.

Astral Plane
720 S. 6th St., 215-545-2482. (S) Serving breakfast, lunch, dinner, and late-night service.

Blue In Green
1336 Pine Street, 215-545-2482. (S) Serving breakfast, lunch, dinner, and late-night service.

Bumper's Bar & Grill

Astral Plane

Azalea Room

Back Stage
614 S. 4th Street (South Philadelphia), 215-627-9867. (SS) Small intimate bar and dining (Late 18 years). Been in business 25 years.

Between Friends
Wyndham Franklin Plaza Hotel, 17th and Race streets, 215-448-2000. (SS) Quiet, elegant nighttime with great food and service. Attracts a business crowd for the lunch buffet, but serves mainly hotel guests in the evening, when lights are low and tablecloths crisp.

Bobby Bob
4006 Spruce Street, 215-387-6222. (SS) Cheesesteaks, but the chicken cheesesteak is their specialty. Also serving breakfast and late-night service. Benefits include 24-hour service, cold beer to 80.

Blaze's Place
1300 Pine Street, 215-384-2942. (S) Restaurant, pizza parlor with beer. Takeout on sale.

Blue in Green
7 N. 3rd Street, 215-528-5860. (SS) Open every day — comfortable atmosphere.

Boston Market
3901 Chestnut Street, 215-222-6900. (S) Rotisserie chicken, mashed potatoes, veggies, and all the fixings. Eat in or takeaway.

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720 N. 6th Street, 214-262-4101. (SS) Friendly neighborhood bar and grill in the heart of Center City. Live music everyday.

British Isles
4325 Spruce Street, 215-387-9676. (SS) Catering to the University community for 25 years.

Ahner's
3013 Chestnut Street, 215-846-4100. (SS) Cheesesteaks, hoagies and cheesesteak fries. Also 80 kinds of beer, cheesesteaks and salads. The best in quality for lunch, dinner and late-night service.

Academy Cafe

Allies American Grill
Convention Center Marriott, 1201 Market Street, 215-625-6726.
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DJ every Thurs., Fri. & Sat. Nights
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Seth Grossman and Catherine Lucey

Here we go, ole, ole, ole... to ¡Pasión!
¡Pasión! opened nine months ago and it has quickly become one of the hottest — and spiciest — dining sensations in the city.

We stepped in and the festive Latin music created just the right mood for a restaurant specializing in nuevo latino cuisine. The decorations added to the restaurant's original decor. With pillars, mirrors and draperies, ¡Pasión! combines funk and Latin flair to achieve an intimate yet unusual dining delight.

Spanish cuisine presented an unexplored culinary realm, so we were eager to dive in. A ¡Pasión! special, corn-based soup with fresh crab meat, began the meal. Our palettes responded with joy to the unique spicing used in the soup. Arriving at the same time was a seafood starter, tamal de mariscos ($12), which combined shrimp, mussels, scallops and Chilean sea bass in a tomato broth. The succulent seafood melted in our mouths.

Meanwhile, we wet our throats with a sweet and tasty pitcher of Sangria. Fruit floated to the top of this cool and refreshing beverage.

Next, we engaged in the soon-to-be-legendary ¡Pasión! ceviche tasting ($47). Ceviche, the helpful maitre d' explained, describes a variety of seasoned cold fish. The tasting included salmon and scallops, each with its own special flavoring. Our particular favorite was shrimp complete with popcorn. It sounds strange, but, like everything at ¡Pasión!, it works.

We thought that nothing could top the first courses. We were wrong. One of us enjoyed cabrito con rabanitos ($23). For those of you not fluent in espanol, that's braised baby goat with roasted garlic. Another seemingly strange choice, but it proved to be a savory treat. The other entree needs no explanation — El Original — but we'll explain anyway. ¡Pasión!'s signature dish is Chilean sea bass topped with a cilantro and sundried tomato crust in a wild mushroom tamarind ($28). After all this tasty food, we thought we could eat no more.

But the desserts were truly the icing on the cake. We decided to share two choices from a dessert menu where every dish was tempting. ¡Pasión! offers the traditional Spanish flan, with an innovative twist. The dessert juxtaposed the flavors of chocolate espresso with fresh berries ($8). A slightly more unusual treat was the butifueles de chocolate — a doughnut-like pastry filled with Venezuelan chocolate and rum and raisin ganache ($8). We washed the delicious desserts down with cappuccino ($3) for a lively Latin evening.

The Latin craze is sweeping the nation, but if you want a truly authentic experience, leave your Ricky Martin CD at home and head down to ¡Pasión!
Brasserie Perrier an unparalleled experience

Clara Castro and Enrique Landa

Whirl into Brasserie Perrier through the revolving door at 1619 Walnut Street and you enter the Art Deco splendor remnant of Edith Piaf's roaring France. The gleam of the copper and platinum metallic accents combine with the muted cherry walls to create a warm haven for excellent French cuisine and engaging conversation.

But Brasserie Perrier is anything but the typical French brasserie. Modern, stylish and chic, Georges Perrier's $3 million venture brings the best of New French cuisine to Philadelphia.

The atmosphere created by a smart-looking crowd, smooth jazz and a stunning Duchampian fresco lining the main staircase at the edge of the bar, makes for an elegant and not improbable escape from collegiate West Philadelphia.

Until recently the restaurant would have been out of reach for many students, but since Andre Guillet — previously of La Terrasse — took over operations last spring, the Brasserie's bar has become a culinary destination in its own right. The intimate aura of the bar's dramatic lighting, combined with the allure of the plush decor and the expanded bar-dining menu, has opened this Zagat's Restaurant Guide favorite to a wider audience, making it a realistic option for students looking for a taste of the best of Restaurant Row.

Brasserie Perrier's chef, Francisco Martorella, released his new bar menu last week, which features more than a dozen excellent hors d'oeuvres, from the best of Le Bec-Fin's traditional cuisine and the Brasserie's own cutting edge New French recipes.

From moules marinières in a billi-bi sauce ($12) to tempura calamari with spicy remoulade ($10), the bar menu's eclectic selection of starters are enough to satisfy the Epicurian desires of the most refined palate.

Needless to say, the bar is more than capable of accompanying all of its fine dishes with an exquisite collection of wines from around the world and modern twists of the classic cocktails. Bar man Christian Fitipaldi, also previously of La Terrasse, not only concocts a killer martini but also serves the freshest selections from the Brasserie's renowned oyster menu.

Whether sitting directly at the bar or at the 10 or so tables arranged closely around it, the attentive bar staff delivers daily specials and highlights from the dinner menu. Entrees range from Philadelphia's freshest wild striped bass served with butternut squash risotto ($20) to the succulent cavatelli pasta puttanesca ($15) to the spectacular 10 oz. sirloin steak served in a distinct shallot sauce with the Brasserie's famous pommes frites ($25).

In addition to its distinct menu, the bar also offers Brasserie Perrier's pastry chef Rocco Lugrine's complete dessert selections. Whether you are amused by the mocca-oozing chocolate souffle served with espresso ice cream, the homemade sorbets and ice creams or the fantastic traditional creme brulee, one is sure to leave well-satisfied.

With all of the recent innovations, Brasserie Perrier is certain to become a student favorite for intimate dining in a vivacious setting, worlds away from the post-apocalyptic charm of West Philadelphia, yet minutes from the heart of campus.

Brasserie Perrier
1619 Walnut Street
215.568.3000
Extras: New French
Specialties: Wild striped bass, tuna sashimi with wasabi soy, chocolate soufflé with espresso ice cream

The only more effective way to get in shape than going to SWEAT is being humiliated in our advertising.
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Perfect for a casual lunch Monday through Friday around campus. Sandwiches, soups, burgers and desserts.

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Dave & Buster's 215-386-2600.

'One of the top 25 restaurants in America. Beautiful decor reflects the neighborhood's history as an artists' community. New American cuisine featuring a daily-changing menu as an artists' community. New American cuisine, also a full Russian dinner menu is available for private parties.

A classic American diner of the 50's theme. We serve: breakfast, lunch, dinner and late night snacks. Hours Sunday through Thursday open 8 a.m. - 11 p.m. Friday and

Cottage" has been carefully restored and decorated to take us back to a day when life was simpler and less complex. Sit in one of our five intimate dining rooms, each decorated to take us back to a day when life was simpler and less complex. Sit in one of our five intimate dining rooms, Each

Acclaimed as one of the top 25 restaurants in America. Beautiful decor reflects the neighborhood's history as an artists' community. New American cuisine featuring a daily-changing menu as an artists' community. New American cuisine, also a full Russian dinner menu is available for private parties.

Acclaimed as one of the best in the world. Our signature pepper pot soup Ales and Lagers are served in pewter mugs. Our signature pepper pot soup Ales and Lagers are served in pewter mugs.
Buddakan feast a culinary nirvana

Lindsay Faber

But as you slowly become more aware of the socialite glances cast from the crowd of movers and shakers who flutter from Philly's newest bars to clubs, you remember: This isn't heaven. It's Buddakan.

The latest Stephen Starr production, Buddakan is Old City's newest treasure, boasting a contemporary menu with Asian twists that are creative enough to pucker up any blessed mouth. Portions come out in sumo-sized, wide-rimmed bowls and servers suggest that they be shared family-style, which makes for a more intimate dining experience.

To start, my date and I split the wasabi tuna pizza ($14.50), which placed thinly sliced, raw tuna atop wasabi- and scallion-covered thin bread that was split into quadrants. We also shared Thai lobster crepes ($20) with flavorful shiitake mushrooms in a coqne Curry sauce — arguably the best dish I've ever tasted in Philadelphia.

After cleansing our palettes with martinis garnished in canary yellow mango slices, which I liked, we moved onto our gargantuan entrees: Penang is an excellent culinary experience. It calls itself "a taste above the rest," and with its tasty blend of Asian-style cuisine served in a distinctive locale, Penang is an excellent culinary experience.

The architecture of the restaurant is distinctly postmodern, with high ceilings and pseudo-industrial art adorning the walls and ceiling. Tables are packed tightly together, giving a less intimate atmosphere, perhaps, but making dining at Penang a more communal experience.

Our meal began with three appetizers, each of which had its own unique flavors. We started with the homemade red onion ($2.50), a crispy-style pancake served with a curry chicken dipping sauce. It was excellent, and should surely be a staple of any meal at Penang. But it was nothing compared to the Penang poh piah ($4.75), a steamed spring roll stuffed with jicama, tofu, egg and bean sprout. The poh piah, served with a spicy peanut sauce, seemed to be influenced by the cuisine of Thailand, and the mixture of the crunchy sprouts, soft roll and wonderful peanut sauce was delicious.

We also ordered the shrimp puff ($4.50), deep-fried minced shrimp wrapped in bacon. They mean it when they call it deep-fried, and while it was_tasty with the sweet tartar sauce served with it, the puff was perhaps a little too heavy. After washing down our appetizers with a fruity watermelon drink ($2.25) that served as a perfect complement to the spicy dishes we had already consumed, our entrees arrived: a chocolate bread pudding served in a banana leaf with Tahitian vanilla bean ice cream and an original creation called the "malt bomb."

In all, this is not a restaurant that errs on the side of caution; portions are huge, the wine list is well-chosen and exotic flavors filter in from across Asia, leaving you wondering how the meditative Buddha can sit there so patiently. Then again, maybe there's a reason why his belly is so big.
Clothes you can trust.

majolie

3661 Walnut Street, Penn Campus. 215.222.2272  4340 Main Street, Manayunk. 215.483.8850
Two Sisters leaves you feeling full and satisfied

Tom Schmid and Suzanna Urminska
Screw fancy food, screw lattes, screw espressos and screw three-course dinners! You got the munchies! And what do you eat when you have the munchies? How about exploding slices of pie and huge scoops of ice cream?

Choices like these define Two Sisters a la Mode, a late-night food joint for those night owl food seekers. Well-known for its exquisite cakes and morning 'till midnight service, Two Sisters a la Mode satisfies all needs of late-night hungers.

And the Center City restaurant does not limit itself to just its mouth-watering bakery. Featuring other all-purpose foods such as burgers, sandwiches, wraps, salads, soups and omelettes, one can also enjoy a full meal as precursor to delicious dessert.

Upon entry into the restaurant, one is presented with a quaint, quiet and home-style atmosphere of broken-in tables and wire frame chairs. Although hosting a dining room and a waiter service, Two Sisters a la Mode pushes toward the realm of diners. Don't expect sophisticated cuisine or gaudy interior design — think a hybrid between your grandma's kitchen and your favorite neighborhood hangout.

We started off our dining with potato slices topped with cheddar, and moved onto a cajun-style chicken sandwich and a grilled portabello mushroom sandwich. The portions were hearty, the size you'd expect to fit in a kaiser roll. Throughout dinner, our waiter refilled our coffee cups repeatedly.

Room for dessert is a must. The apple pie came out in giant proportions, topped with a huge clump of vanilla ice cream. Boasting large chunks of apple, warm crunchy crust and hefty ice cream, this pie doesn't mess around. One order of cake can fully sate any craving, starvation or slight hint of hunger — for two or even three diners!

Two Sisters left us feeling very satisfied. The only critical comment we have is that apple pie seemed to lack that unique cinnamon zing that makes your grandma's pie so mouth-watering. However, we chose the apple pie because it was the most popular choice — we had no chance to delve into the extensive list of sundaes, ice cream creations and other cakes. We were too stuffed!

We recommend this restaurant to those seeking a comfortable retreat from the city's bustle. Here's to good eating!
New Deck serves old faves — and don’t miss the fries

Rod Kurtz

With its neighborhood charm, a menu full of burgers and a well-stocked bar, the New Deck Tavern is an essential stop on the Penn campus.

Located on Sansom Row behind the Moravian Cafés food court, New Deck offers a wide selection of American cuisine options — from soups and salads to burgers and chicken entrees. The moderately priced menu, with almost all items under $15, seems to have something for everyone. And with such a large menu, you'll be surprised if you send your waiter back a few times before you're ready to order.

On a recent trip to the restaurant, we sampled the Caesar side salad ($1.95 with any entree), the half rack of ribs ($13.95 for a full slab) and the grilled chicken teriyaki ($9.95). Although strangely absent of croutons, the salad proved to be a nice opening with its fresh lettuce and creamy dressing. Unless you're a member of the Quaker football defensive line, the half rack of ribs should be more than enough to fill you up.

Served with a heaping pile of crispy French fries — a must-have at New Deck — along with fresh cole slaw and baked beans, the rib platter is a little intimidating at first, even for the biggest eater.

Though the barbecue sauce was tasty, we found the chef to be a little too generous with it. Regardless, the leftovers made their way to our refrigerator and were enjoyed the next day.

The chicken teriyaki was juicy and delicious — definitely the better of the two entrees we sampled. Served with fresh pineapple slices on top and, of course, signature New Deck fries, the chicken is something you'll find at Stouffer.

And no meal at the New Deck would be complete without dessert. The selection isn't huge, but we thoroughly enjoyed our chocolate cake sundae ($4.50). A wedge of chocolate cake with a heaping pile of chocolate ice cream, salted caramel sauce and whipped cream made New Deck an old favorite. Just remember — don’t forget the fries.

New Deck Tavern
3408 Sansom St.
215.386.4600

Fare: Classic American favorites
Specialties: Fries, soups, burgers and chicken

GUIDES from page 10

eclectic cuisine with a French accent in a European setting. Serving continental breakfast, lunch, and Sunday brunch. Gourmet coffees by the pound also available, as well as catering for business lunches.

Hooters Restaurant
415 North Delaware Avenue. 215-629-8540. (S)

Open daily at 11 a.m. for lunch and dinner promotions. Your sports headquarters and don't miss the fries or one of four types of quesadillas. The New Deck Tavern is perhaps the quintessential college bar and eatery. Past, friendly service (even our waiter had an Irish brogue) combined with a lively and casual atmosphere make New Deck an old favorite. Just remember — don’t forget the fries.

New Deck Tavern
3408 Sansom St.
215.386.4600

Fare: Classic American favorites
Specialties: Fries, soups, burgers and chicken

American/Continental

Le Bus Main Street
4206 Main Street (Manayunk). 215-487-2063. (S) Home-style, fresh and affordable with weekly menu changes featuring American classics. Homemade breads and pastries are baked fresh daily. The weekend brunch features omelets, Sitrus, pancakes and more.

Le's Hogie House
4004 Walnut Street. 215-387-0850. (S) Heggies and cheescakes are only a few of the great items at Le's Hogie House. Along with the No. 1 ham and cheese steak on Penn's campus, Le's also serves fantastic wings, chicken fingers and whole Asiatic chickens. Eat in, take out or delivery. Very popular among students and staff. Full catering available.

Lena's
246 Market Street. 215-625-4688. (S) Cool, stylish newcomer in Old City offers two stories of distinctive architectural details, two full bars and three dining rooms. Classically trained executive chef Scott Pollegio offers innovative continental cuisine with Asian and Italian influences from the glowing open kitchen. The freshest ingredients, daily specials and happy hour specials are sure to entice.

Liberties
705 N. 2nd Street, 215-238-0660. (S) Fresh meat, poultry, and...
Ah, the taste of elegance.

At Le Bec-Bin — arguably home of the city's finest dining — eating is nothing short of a mind-boggling experience.

From the decor to the dessert, a meal at Le Bec-Fin is quite simply tres magnifique.

Entering the restaurant requires a suspension of disbelief — as each visitor is magically transported from downtown Philadelphia to the cozy interior of a French castle. The Louix XVI dining room — a narrow peach-pink enclave with room for 14 tables — conveys unparalleled elegance.

Guided to our flower-upholstered chairs for the lunch seating, we first noticed the richness of the room; three glowing chandeliers grace the ceiling and vases of flowers sit above the fireplace.

Though already overwhelmed by the surroundings, my date and I couldn't help but gawk at Le Bec-Fin's lunch menu — first a choice from the hot or cold appetizer pages, then an entree from either the seafood or meat and poultry menu and lastly the ultimate finale, endless desserts from a cart wheeled to our table.

The menu at Friday Saturday Sunday is not extensive, but diverse enough to have something for everybody, and the daily specials add to that variety. For starters, you can't go wrong with the cream of mushroom soup, and beyond that there are specialty dishes like Poached salmon, Chilean sea bass, or pumpkin pie.

The first thing you notice about Friday Saturday Sunday, located near the corner of 21st and Locust streets, is its size; the entire restaurant looks like it could fit comfortably into a medium-sized high-rise apartment. Mirrors dominate the walls below eye level to create the impression of a larger space, while one panel of mirrors — topped by a chalkboard with the day's specials — bisects the seating area into two smaller mirrored areas of eight to 12 tables each.

The tables in Friday Saturday Sunday are positioned very close to one another, as are those seated together at a single table. But by some miracle of audiology, the sound level from the surrounding conversations never rises above a low din. That, plus the soft, pleasant lighting, creates a snug, homelike atmosphere where conversation flows more effortlessly than wine from a perfectly chilled bottle.

The good news: My date on a recent Friday night described the central moment of our evening as "orgasmic."

And the bad news? She was talking about her entree at Friday Saturday Sunday, the cozy Center City restaurant perfect for that intimate dinner or getting-to-know-you lunch.

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The tables in Friday Saturday Sunday are positioned very close to one another, as are those seated together at a single table. But by some miracle of audiology, the sound level from the surrounding conversations never rises above a low din. That, plus the soft, pleasant lighting, creates a snug, homelike atmosphere where conversation flows more effortlessly than wine from a perfectly chilled bottle.

The good news: My date on a recent Friday night described the central moment of our evening as "orgasmic."

And the bad news? She was talking about her entree at Friday Saturday Sunday, the cozy Center City restaurant perfect for that intimate dinner or getting-to-know-you lunch.

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Bar & Lounge

Full Bar Menu Including the Following Selections

French Onion Soup ............................................. $4.00

La Soupe Du Jour ............................................. $5.00

Salade Nicolie
Grilled Tuna, Haricots Verts, Grilled Fennel, Olives, Capers, Red Onion
And Real Bleu Tomatoes in a Lemon Anchovy Dressing .............. $3.00

Grilled Hamburger
on Brioche Bun with Caramelized Onions And Mushrooms
with Brie, Blue, or Swiss Cheese ................................ $6.00

Grilled Chicken
with roasted Peppers, Grilled Asparagus and Grilled Onion Topped
with Saint Andre Cheese and Served Open on Baguette ............. $7.00

Grilled Stead
with Bordelaise Sauce, French Fries ................................ $9.50

3432 Sansom Street
Philadelphia, PA 19104

[t] 215-386.5000
[f] 215-386.4670

Outdoor dining. Breathe our own beer with right beers on tap. Free

heights down the river. Live entertainment. Brunch buffet on
Sundays between 10 a.m. and 3 p.m.

Manuyank Farmer's Market
1217 South 16th Street (Wanamaker Mall). 215-721-4060. (The Market

Grill has 25 different food vendors from around the world.

Marathon Grill
121 South 16th Street, 215-731-0980. (The Marathon Grill has four
Center City locations at 16th and Sansom, 1818 Market Street, 1339
Cheesesteak and Suburban Station building. Winner of the "Best of
Philly" awards. Open seven days a week offering Mediterranean
wings, grilled lamb, plan burgers and 25 different food vendors
and corporate catering available. Open for breakfast, lunch and
dinner. Please see next page. Pk 30

Marathon on the Square
18th and Spruce Street, 215-731-0980. (Open for 18 hours.
Branch and lunch. Full bar. Fine food and fine food. Fine
Meat offerings include Beef and Fries free-range chicken and
black angus ham. Please see next page. Pk 30

Marco's
235 12th Street, 215-507-8887. (A very neighborhood BYOB
serving up al执教, seasonal menus that is always fresh, uncom-
plexed and reasonably priced. Come find out why Zagat 1999 rat-
ed our food "excellent"

Marker at the Adam's Mark Hotel
City Avenue and Monument Road, 215-381-5010. (We Critically
acclaimed cuisine and service unique, spectacular desserts ex-
tensive wine list, and very popular champagne Sunday brunch.

Martini Cafe
621 South Street, 215-629-0661. (We Won't. Best Food Zoologies,
As seen on The Food Network, All groups, Oriental Chicken Salad
$5.00. Indonesian Nachos $8. Spicy Jackies Samosas $6. Pan
and cocktails. Open Tuesday - Saturday 4 p.m. - 2 a.m. Food served
11-11 each night. Private section for parties.

Marvin's Lounge & Restaurant
1800 Callowhill Street (Art Museum Area). 215-337-5553. (Bar
area on the street. Live entertainment Wednesday-Sunday Cigar friendly.
Available for pri-
tective dress suggested. This is the only A Diamond Restaurant on
City Line Avenue.

Martiens Cafe
621 South Street, 215-629-0661. (We Won't. Best Food Zoologies,
As seen on The Food Network, All groups, Oriental Chicken Salad
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11-11 each night. Private section for parties.

Mauritanian Lounge & Restaurant
16th and Callowhill Street (Art Museum Area). 215-337-5553. (Bar
area on the street. Live entertainment Wednesday-Sunday Cigar friendly.
Available for pri-
tensive wine list, and very popular champagne Sunday brunch.

Marvin's Lounge & Restaurant
1800 Callowhill Street (Art Museum Area). 215-337-5553. (Bar
area on the street. Live entertainment Wednesday-Sunday Cigar friendly.
Available for pri-
ents, 40-200 guests. Artist owned and operated. Live music is
Member a Mardi Gras or St. Patrick's Day. Open 7 days a week.

McClelland Marketplace
3720 Spruce Street, 215-888-7780. (Located in McClelland
Loune in the Quad, provides students with a convenient place to
gather. Coffee shop & weekend pick-me-up right on campus.
A wide

Discounts

Exotic and Delicious:

American /Continental

$ under 7 $ 7-14 $14-20 $20 and over

Smokin' Joe's...The Dinner Draft

The Franklin Field Deal: $7.95

Choose one appetizer (over 10 different starters),
and one entre from a selection of the best
burgers, hot and cold sandwiches. Unlimited
refills on soda.

The Palestra Deal: $6.25

Just substitute the Franklin Field Deal with a
different entre-choice from our classic salads,
pasta salads, and caesar salads. This includes an
appetizer and unlimited refills on soda.

(Prices do not include Tax or Gratuity. Smokes VIP Discounts do not apply to these deals.)
RESTAURANT GUIDE

GUIDES from page 16

American/Continental

Average price per entree:
$ under $7  $7-14  $14-20  $$$20 and over

Philly Rock Bar & Grill
1401 S. Columbus Boulevard (South Philly), 215-463-5771. (SS) Cutting-edge desserts. The bar features classic cocktails, dinner, dancing, live swing and big bands. The Continental Restaurant and Martini Bar
319 Market Street, 215-262-6000. (SS) Serving a global tapas menu featuring classic cocktails, dinner, dancing, live swing and big bands.

The Grill
230 Market Street, 215-262-6000. (SS) Excellent hot and cold sandwiches.

The Griffin Cafe
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When your parents or friends visit you'll want to take them to Philadelphia's hottest "new" restaurant. This Saturday or Sunday check out the NEW Cafe No la at a preview opening of Hurricane Alley, the restaurant's cafe and raw bar. You'll want to take a peek at our gorgeous dining rooms and make your reservations.

Cuisine of New Orleans since 1981
117-119 South Street • (215) 351-NOLA

FUN LESSON: 101

ENJOY! MARGARITAS E=MC2 COPA, TOO!

Everything IS "relative" after a Copa Margarita!

COPABANANA & COPA, TOO!
4th & South
263 S. 15th St.
Near the TLA
Near the Merriam

COPA MARGARITAS 1/2 PRICE MONDAY NIGHTS!

Can't top the Palm for best steaks in Phila.

Stephanie Cooperman

Never again will the term "steakhouse" bring forth visions of kangaroos and cowboy boots.

The Palm Restaurant, located in the Bellevue Hotel, has forever redefined the notion of a traditional steakhouse. Affiliated with the original Palm Restaurant in New York City and the more than 10 franchises across the country, the Philadelphia Palm offers carnivores prime choices in an upscale, professional atmosphere.

Caricatured faces of Hollywood, sports and cartoon celebrities crowd the walls of the Palm. Visitors have the pleasure of sharing the dining area with portraits of fellow Palm fans ranging from Don Rickles to Leonard Nimoy to Beetle Bailey. Long-time customers can also have the honor of a portrait and Penn students may recognize 1999 College graduate Matthew Baker's picture near the front door.

And the Philadelphia Palm has attracted the faces of many live celebrities to its packed dining room since its establishment 10 years ago. Mayor Ed Rendell and mayoral hopefuls John Street and Sam Katz have been known to dine there on the same day. And David Spade, Eric Lindros and Mark McGwire have all enjoyed a steak or two in the recent past.

The restaurant caters to the meat lover and its signature dishes include crab cakes, prime aged New York strip steak, filet mignon, jumbo Maine lobster and the double steak — 36 ounces of juicy New York strip served for two.

"Huge" is the only way to describe the portions of tenderloin Palm serves. Prices are reasonable for upscale prime cuts ($17 to $59), especially considering the need for hefty arm muscles to attack the thick helpings. And the meat itself is prepared perfectly — juicy and ready to devour by the mouthful after dipping in the accompanying sauce.

But save room for the dessert. The fresh berries-and-banana chocolate cake is expertly prepared. Yet the brownie cheesecake with walnuts, served warm with ice cream and chocolate syrup, is the perfect way to end a meal at the Palm Restaurant.

The highly attentive butcher coat-clad waitstaff, socially aware atmosphere and easy-to-devour dishes ensure that the Palm Restaurant is far from a typical steakhouse.

Check out the Dining Guide online throughout the year at http://dailypennsylvanian.com
Alaska Ice Cream
125 South Third, 215-563-4424. [SF] (Best ice cream in Philadelphia by Travel and Leisure magazine. Also serves hot and cold vegetable dishes made fresh daily. Now serving Baxter's ice cream from Philadelphia and Double Dutch snow from San Francisco — very best ice cream in the U.S. seven years in a row.)

Anthony’s Italian Coffee House
903 S. 9th Street, 215-627-2596. [F] (Former of Anastasia coffee, Italian pastries and imported grills.)

Au Fun Palais

Auntie Anne’s
950 S. 16th Street, 215-562-1215. [F] (Auntie Anne’s pretzels, pretzels and more pretzels. Also serves hot and cold vegetable dishes made fresh daily. Now serving Baxter’s ice cream from Philadelphia and Double Dutch snow from San Francisco — very best ice cream in the U.S. seven years in a row.)

Bean Cafe
435 South Street, 215-429-2208. [F] (Friendly, homey, cozy and unpretentious. Sticks allowed, working fireplaces, six products available. Homemade goods.)

Belgian Chocolate House
225 S. 17th Street, 215-735-3707. [F] (Candy and gift store.)

Best of British
5521 Germantown Avenue, 215-443-4098. [F] (Traditional English tea room. Lunch served as well.)

Braverman’s Bakery
Reading Terminal, 16th and Arch streets, 215-562-0303. [F] (Downtown bakery. Phillie’s largest selection of muffins, can- din’ cookies, cupcakes and pastries. Same day delivery available.)

Bread & Company
1136 Arch Street, 215-748-0301. [F] (Coffee and expresso bar for the most trendy service. Large selection of desserts and coffee beverages as well as sandwiches and whole bean coffee. Millennium is a smoke-free environment. Open every day till midnight.)

More than Just Ice Cream
1139 North 3rd Street, 215-744-5006. [F] (New location, with a greater selection and more seating, Premier dessert spot and hot- selling homemade soups, fresh salads, bagel sandwiches and home made desserts including “biggles” apple pie. Lunch, dinner and beverages served daily 11 a.m. to midnight. Sunday brunch. Take out our cream cone — 28 flavors.)

Old City Coffee
212 S. 12th Street, 215-625-2065. [F] (The Pink Rose offers heavenly breakfasts, lunches, delicious coffees and beautiful setting. There is a full selection of coffee drinks and teas. Juicy birthday and wedding cakes are available as well as pastel rose and cafe gift gifts. Coffee and gift cards are shipped nationwide. Hours: Tuesday through Sunday from 8:30 a.m. to 9:00 p.m., Friday and Saturday from 11:00 a.m. to 9:00 p.m.)

Shinbo Cafe
213 South 2nd Street, 215-923-2068. [F] (Northeast marine soy sauce, fresh seafood, grilled chicken. Also serves hot and cold vegetable dishes made fresh daily. Now serving Baxter’s ice cream from Philadelphia and Double Dutch snow from San Francisco — very best ice cream in the U.S. seven years in a row.)

Cappuccino Cafe & Espresso Bar
1201 S. Broad Street, 215-922-3875. [F] (Espresso, capuccino and specialty coffee drinks as well as sandwiches, salads and desserts — great place to hang out, play jazz and catch a game.)

China Rose
300 Locust Walk, 215-486-7485. [F] (Chains and CHICKIN TOWN, located at the base of the Locust Walk Faculty, provides students with a place to gather, grab a light bite, lunch or late-night snack, and relax in a secure setting in the center of Penn’s campus. Open seven days a week, Chains and CHICKIN TOWN offer a wide selection of Chinese dishes, soups, hot and cold appetizers,sizzling rice bowls for one or two, and the best people on campus.)

Pink Rose Shop
435 South Street, 215-429-2208. [F] (The Pink Rose offers heavenly breakfasts, lunches, delicious coffees and beautiful setting. There is a full selection of coffee drinks and teas. Juicy birthday and wedding cakes are available as well as pastel rose and cafe gift gifts. Coffee and gift cards are shipped nationwide. Hours: Tuesday through Sunday from 8:30 a.m. to 9:00 p.m., Friday and Saturday from 11:00 a.m. to 9:00 p.m.)

Chinese Restaurant
201 North 14th Street, 215-562-1100. [F] (The restaurant does not serve beef, pork, MSG or artificial color in our cooking. We use minimally organic vegetables, sea salt, raw brown sugar (if necessary), brown rice, balanced water, soy, and Chinese herbs (ging- go, astragalus seed, fruit, root) in our cuisine.)

Chinese Palace
309 South Street, 215-625-8373. [F] (One of the best Chinese restaurants in Philadelphia. Great food, veggie food, elegant atmosphere with outdoor dining. Popular in NYC &LA.)

Chinese Rice House
205 Walnut Street, 215-922-4385. [F] (Our chefs have more than a decade of experience at well-known Chinese natural health and vegetarian restaurants in Philadelphia. Our restaurant does not serve beef, pork, MSG or artificial color in our cooking. We use minimally organic vegetables, sea salt, raw brown sugar (if necessary), brown rice, balanced water, soy, and Chinese herbs (ginggo, astragalus seed, fruit, root) in our cuisine.)

China Town
311 North 3rd Street, 215-922-4385. [F] (The restaurant does not serve beef, pork, MSG or artificial color in our cooking. We use minimally organic vegetables, sea salt, raw brown sugar (if necessary), brown rice, balanced water, soy, and Chinese herbs (ginggo, astragalus seed, fruit, root) in our cuisine.)

China Kitchen
2730 South Street, 215-922-3277. [F] (Great food, veggie food, elegant atmosphere with outdoor dining. Popular in NYC &LA.)

China Pagoda
1500 Sansom Street, 215-567-4883. [F] (Free delivery to University City and South Philadelphia. Catering available.)

Chinese Food
203 Sansom Street, 215-563-9893. [F] (Art and dining pleasure with its ultra chic décor, 101 Gold Leaf, fried rice, fresh noodles, fried and steamed dumplings, Lo mein, Szechuan and Shanghainese dishes for dining in or takeout and free delivery.)

Door to Door Delivery
309 South Street, 215-923-2068. [F] (Also known as “The Roasted Duck,” serves as one of the best Chinese restaurants in Philadelphia. Offers delivery for groups and parties. Great spot to hang out, play chess, and sketch other sketchers. Sexy Wednesday’s theme night.)

Taj Mahal Restaurant
1903 Chestnut Street, Philadelphia, Pennsylvania 19103 (215) 575-1199 - Fax 575-0779 (Corner of 19th and Chestnut)
Restaurant Guide

Average price per entree:
$ under $7. $7-14. $14-20. $20 and over

Chinese

Phœnix
1120 Walnut Street. 215-56-0295. (SSI) Authentic French cafe serving coffee drinks, specialties, wines and beers. lunch and dinner, an array of homemade desserts and Sunday brunch. Best of Philly '98. Best Dinner After 10:30 p.m.

Cibo200 B Street. 215-790-1218. (SSI) If you are looking for an exceptional dining experience in Center City, Cibo200 may be your answer!

Caricino728 South Penn Avenue. 215-242-8000. (SSI) Chinese cuisine with a French touch. Caricino's Chinese/French bistro concept is followed through in both the lush, richly detailed interior design and service, well though out menu offerings. Warm oak, beveled mirrors, posh chandeliers and artistically etched glass set a mood which belies every page into the ultimate cross-cultural experience.

Cuvée Notedname1700 Green Street (Art Museum area). 215-790-2777. (SSI) Philadelphia's only Belgian restaurant. $ bar menu offered 11:30 a.m.-1:00 a.m. daily. Half-price Belgian beer 5pm-7:30 p.m. daily. Dinner 5-11 p.m. weekends. 5-3 p.m. weekends. Repeatedly named Best in Celebration Oct. 3rd. Card for info.

Dess Dessertem2252 Girard Avenue. 215-369-6950. (SSI) Four Diamond restaurant. It's more than just two chocolate cakes: this is also one of the city's best French offerings, set in a restored 1738 mansion. Please see review. Page 3

Founders Dining RoomPhiladelphia Bellevue. 215-234-7901. (SSI) Located on the 29th floor of the restored Bellevue Building of the Rock Hotel Philadelphia hotel on Broad and Walnut streets. A high floor ceiling and French windows display a panoramic view of the city for a romantic setting. French cuisine with Asian influences for lunch and an exciting change monthly. Perfect for a power breakfast. Dancing and live entertainment on Saturday and Friday evenins. Our brunch with the chef on Saturday and Carrie of Sunday brunch every weekend should not be missed. Please see review. Page 3

French Bakery and Café8249 Germantown Avenue. 215-247-8699. (SSI) A small, intimate cafe serving breakfast and lunch including soups, salads, sandwiches on croissant, a wide variety of pastries and desserts. We do not have a liquor license but will happily pour your own special bottle.

Please see review, Page 9

“an outstanding newcomer”

“trendy without being overwrought”

Zagat Guide 1999

“food is new Cuisine European-and it is extraordinarily good”

Jim Quin, City Paper 1997

“this place is downright gorgeous”

Judy West Philadelphia Weekly 1999

See GUIDES, page 22
Restaurant Guide

French

- **Bismarck**
- **1521 Walnut Street (South Philly)**, 215-222-7122
- For great food and drinks, Bismarck is a perfect spot.

- **1515 Locust Street (South Philly)**, 215-389-6010
- Bella Mia is a cozy Italian restaurant with an open style kitchen featuring a variety of authentic Italian dishes. The menu includes homemade pastas and fried meatballs served with a glass of red wine.

Indian

- **Caribbean Cafe, The**
  - 811 N. 25th Street, 215-437-0187
  - Experience the authentic Caribbean cuisine served in a relaxed atmosphere.

- **Maya Indian Restaurant**
  - 1626 South Street, 215-389-9080
  - Enjoy delightful Indian cuisine with a variety of vegetarian and non-vegetarian options.

Italian

- **Ace & Z Pizza**
  - 3626 Chestnut Street, 215-387-0770
  - Great pizza with a variety of toppings.

- **Allegro Pizza**
  - 29th and Callowhill Streets
  - A long-time favorite for its unique blend of Italian and Middle Eastern flavors.

- **Bella Mia**
  - 6749 South Street, 215-439-1070
  - A wallet-friendly spot for traditional Italian dishes.

- **Bella Trattoria**
  - 4250 South Main Street, 215-482-5558
  - A relaxed restaurant offering Italian classics.

- **Berto's Brick Oven Pizza**
  - 1011 Locust Street, 215-289-4006
  - Famous for its authentic brick-oven pizzas with a variety of flavors.

- **Bistro Romano Restaurant & Dinner Theatre**
  - 1205 North 21st Street, 215-289-4006
  - A unique 19th-century historic inn.

- **DiPalma Restaurant and Bar**
  - 1919 South 15th Street, 215-922-9501
  - Enjoy a meal in an Italian restaurant with a cozy atmosphere.

- **DiFranco's Restaurant**
  - 1080 South 28th Street, 215-289-3600
  - Experience the flavors of Italy with their Italian-American cuisine.

- **Sosso**
  - 215-339-0700
  - A casual Italian restaurant with a variety of dishes.

- **Trattoria di Palma**
  - 2021 South 21st Street, 215-289-4006
  - A cozy Italian restaurant with a variety of dishes.

- **The Pough and The Thaws**
  - 212 South 27th Street, 215-253-7000
  - Enjoy traditional Italian cuisine in a cozy setting.

Greek/Mediterranean

- **1521 Cafe Gallery**
  - 1521 Sansom Street, 215-683-3121
  - Serving authentic Greek and Italian cuisine.

- **Bella Mia**
  - 6749 South Street, 215-439-1070
  - A cozy Italian restaurant with an open style kitchen.

- **DiFranco's Restaurant**
  - 1080 South 28th Street, 215-289-3600
  - Enjoy traditional Italian cuisine in a cozy setting.

- **DiPalma Restaurant and Bar**
  - 1919 South 15th Street, 215-922-9501
  - Experience the flavors of Italy with their Italian-American cuisine.

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See GUIDES, page 23
Save room for dessert at Friday Saturday.

FRIDAY from page 15

while the house salad is crisp and lightly dressed with a balsamic vinaigrette.

The list of entrées hardly reads like a novel, but the chef undoubtedly is looking for quality, not quantity, in his selection of meat, poultry, vegetarian and seafood dishes, moderately priced in the $15-25 range. Deciding to save an appealing Chilean sea bass for next time, I ordered the chicken in an opal port wine sauce of the specials board which was cooked to perfection and served with a heaping mound of garlic mashed potatoes better than what Mom used to make. My date enjoyed a poached salmon with potatoes off the menu that just melted in our mouths.

Even before the first sip we knew that the white Chardonnay we ordered should go with our meals perfectly — and it did not disappoint.

The desserts listed on the specials board all looked appealing, but we eventually settled on two. I had the chocolate mousse pie and my date had the pumpkin pie, which I can only guess was great by her reaction to it — she refused to let me even have a bite. Both were accompanied by fresh whipped cream and left us feeling full and satisfied.

Several different waiters served us during the evening and all were extremely knowledgeable and attentive. The waitstaff-by-committee approach worked to perfection as each seemed to know when next we should be served — and when we should be left to our conversation.

Friday Saturday Sunday

FRIDAY from page 15

FRIDAY from page 15

Fish on Main newest Manayunk gem

FISH from page 5

Expect to pay anywhere from $20 to $28 for an entrée. Desserts, ranging around $5, are a must. The Fish on Main Cask is a towering array of the majesty of chocolate, but, for the lighter palate, the fresh berries will be a final treat to end a fabulous meal.
Eat at Joe's: Good prices, good food, good service

Good taste of what Eat at Joe's has to offer in the appetizer department. The sampler comes with two buffalo wings, two potato skins, two mozzarella sticks, two chicken tenders and four onion rings.

The wings are spicy and pretty big. The potato skins were quite tasty, as were the mozzarella sticks and chicken tenders. My companion chose a full order of onion rings ($3.99).

The salads ($1.29) feature a nice array of vegetables, and the tomatoes were particularly good. Eat at Joe's also offers a standard selection of dressings, and both the Russian and the Italian dressing were particularly good. The tomatoes were fresh and crisp. The Grilled Chicken Club sandwich was tasty, as were the mozzarella sticks and chicken tenders.

And both of us were pleasantly surprised with the watermelon slice that accompanied the entrees and we were both too full to enjoy what sounded like a delectable group of desserts. Given the quality of the milkshakes, I'd expect that Eat at Joe's does very well with its desserts.

So, while it's not my diner in Brooklyn, Eat at Joe's offers a unique culinary experience with friendly service.

Giuseppe's from page 4

Eat at Joe's

3925 Walnut St.
215.386.5441

■ Fire: Classic American food
■ Specialties: French onion soup, appetizer sampler

($9.99) features a honey mustard sauce and my companion found it to be good.

RESTAURANT GUIDE

GUIDES from page 23

thick crust pizza around, Lombardi's is dining experience with authenticity and a flair for excellence. Featuring outdoor seating and BYOB.

Ma Ma Islander's
740 S. 8th Street, 215-387-0135. (B) Recipes from Northern Italy, including homemade pastas, veal, chicken and seafood. Ell with alfredo sauce. Very Giovannii's spinach, mozzarella and pecorino in red or white sauce. Chicken cutlet, spinach, mozzarella, in a cream sauce.

Mama Palma's Gourmet Pizza
5259 Spruce Street, 215-726-1434. (B) One of a kind pizza, hand-made with the finest ingredients available at the market today. Our brick oven is imported from Europe. Unlike conventional ovens, our wood-fired brick oven can achieve a combination of roasting, baking and smoking — the intense heat from the hardwood in the flavor that creates the many wonderful tastes of Mama Palma's one of a kind pizza. Feel free to bring your own or choose from our beer selection only cash or check is accepted.

Please see the map on page 31.

Mamma Maria
1635 S. Passyunk Avenue (South Philly), 215-463-6804. (B&B) Saturday entertainment. Party facilities.

Marra's
1734 E. Passyunk Avenue, 215-463-5419. (B) "Cheep and good" Italian family favorite in South Philly with excellent pizza, 72 years at the same location. Third generation family ownership.

Medora's Mecca
3314 N. 13th Street (South Philly), 215-386-1603. (B) Italian food.

Mezzo Fico
727 Walnut Street, 215-413-1775. (B) Fine Italian cuisine.

Michael's Ristorante
624 S. 8th Street, 215-926-8966. (B&B) Rustic Italian located in heart of Italian Market district. Specializing in homemade pastas and seafood dishes. Moderately priced. Full bar and extensive wine list.

Mom's Bake at Home Pizza

Monte Carlo Living Room
130 South Street, 215-829-2299. (B&B) Good Italian fare. Upstairs is a romantic discotheque/cocktail lounge featuring nightly entertainment. Clothing restricted. Open Wednesday through Sunday.

Mr. Martino's Trattoria
1645 East Passyunk Avenue (South Philadelphia), 215-785-6963. (B) Very simple food. Small menu — BYOB — very informal, relaxed atmosphere. No smoking. Hours — Thursday, Friday: Saturday evenings 5:30 p.m. — 11 p.m. Sunday 4 p.m. — 9 p.m.

New Style Pizza
6960 Chestnut Street, 215-387-5033. (B) Pizza, pizza, pizza.

Omega Pizza and Restaurant
2145 South Street, 215-986-2909. (B) Pizza, steaks and more.

Ozio's Trattoria
1531 E. Passyunk Avenue, 215-755-1581. (B) Great neighborhood Italian atmosphere with a menu large enough to serve any taste.

Pandora's Lunch Box
1221 Walnut Street, 215-922-2033. (B) Great Italian food in Center City.

Papa John's
2941 Chestnut Street, 215-349-2772. (B) Over 2,000 locations nationwide.

Pasta Cucina
Bellrose Street, Broad and Walnut streets, 200 S. Broad Street, 215-772-3328. (B) Good, but pasta to go. Fresh and done daily. Sauces, salads and sandwich is made fresh daily. Italian pastas prepared below your eyes. Reasonable prices that will suit anyone's budget.

Pietro's Coal Oven Pizzeria
1714 Walnut Street, 215-725-8000. (B) Upscale pizzeria and pasta entry. Great place to take a date. Also located at 121 South Street

Pizzacato
246 Market Street, 215-629-5527. (B) Light, airy, fun and friendly.

Pollo's
3125 S. 30th Street (South Philly), 215-755-7100. (B) Free parking. Near the First Union Center and the Spectrum.

See GUIDES, page 25

Italian Restaurants

Pereini's Garibaldi's South Street, 215-755-2175. (B) Fresh, handmade pasta. Daily seafood specials. Chicken and veal, the finest quality available.

Portofoio
2277 Walnut Street, 215-353-8288. (B) A fine Italian restaurant located near the theater district. Feel right at home as you enter a warm and casual environment. We feature many classic Italian dishes, including both central and northern cuisine, freshly prepared by two chefs from Italy. Experience dining at the cost of cooking at home. Discount parking available with validation. Visit our website at www.portofolio2277walnut.com

Ponelton Pizza
3651 Lancaster Avenue, 215-387-2123 or 215-887-2261. (B) Founded by a couple of Drexel grads, Ponelton features pizza, strombolis, steaks, hoagies, chicken fare, wings, salads, calzones and more. Great for those all nighters. Open 11 a.m. midnight. Delivery.

Prior's
15th and Walnul Street, 215-339-3558. (B) Italian, family style Italian dining features mussles, calamari, veal and other specialties prepared by Domenic and Charlie, the third generation of the Prior family chefs. Closed Mondays.

Ralph's Italian Restaurant
706 S. 9th Street, 215-427-6911. (B) Owned and operated by the same family since 1986, and a six-time "Best of Philly" winner. Serving Italian specialties of veal, pasta and seafood. Large second floor dining room available for special occasions and parties, as well as corporate and rehearsal dinners. Ralph's has recently opened a third floor dining room, readily available to accommodate up to 40 people.

Ristorante Caviar
Per 3, Priscilla Landing, 215-831-9380. (B) Nice restaurant overlooking the river and Ben Franklin Bridge.

Ristorante Di Giovanni
2505 S. Broad Street, 215-208-3102. (B) Featuring homemade cuisine with 25 different kinds of pasta, veal and lamb chops. Restaurant and bar with upscale decor. Vegetarian dishes available and fresh salmon, tuna or swordfish every day. Now featuring gourmet seafood.

See GUIDES, page 25

Visit our website at www.portofolio2277walnut.com

Provided by the Pennsylvania Hospitality Association
PASTA BAR Monday-Friday 11:30 a.m.-2 p.m.

**Features**
- Tasty pasta
- Wide variety of dishes

**Location**
- 17th and Race streets, 6th and 16th streets

**Menu Highlights**
- Spaghetti
- Lasagna
- Chicken and veal parmigiana
- Antipasto
- Salads
- Soups

**Location**
- 19th and Race streets

**Features**
- Wood oven pizza
- Roasted meats
- Pastas
- Salads
- Sandwiches

**Location**
- 4th and 14th streets

**Features**
- Weekly specials
- Extensive menu

**Location**
- 3rd and 10th streets

**Features**
- Family-owned and operated
- Italian specialties

**Location**
- 3rd and 10th streets

**Features**
- Downtown atmosphere
- Homemade pasta and breads

**Location**
- 3rd and 10th streets

**Features**
- Family-style meals
- Homemade pasta

**Location**
- 3rd and 10th streets

**Features**
- Seasonal menu
- Extensive beverage list

**Location**
- 3rd and 10th streets

**Features**
- Upscale dining
- Italian specialties

**Location**
- 3rd and 10th streets

**Features**
- Authentic cuisine
- Full bar

**Location**
- 3rd and 10th streets

**Features**
- Italian specialties
- Family-style dining

**Location**
- 3rd and 10th streets

**Features**
- Family-style meals
- Extensive menu

**Location**
- 3rd and 10th streets

**Features**
- Casual atmosphere
- Extensive menu

**Location**
- 3rd and 10th streets

**Features**
- Italian dishes
- Extensive menu

**Location**
- 3rd and 10th streets

**Features**
- Italian specialties
- Family-style meals

**Location**
- 3rd and 10th streets

**Features**
- Extensive menu
- Italian specialties

**Location**
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**Features**
- Extensive menu
- Italian specialties

**Location**
- 3rd and 10th streets

**Features**
- Italian specialties
- Family-style meals
The loaves and the fishes.

Whether it's the finest of Northern Italy at Upstares, or the exquisitely fresh seafood at Sotto -- the Varalli have something divine for everyone.
Fare with flair at Deux Cheminées

Nick Plagge

The small, dimly lit sign above the restaurant's door cloaks the opulence that awaits just inside the vestibule. Once there, your eyes can not help but dance around the delicate lace table covers, the soft brushstrokes of the original art and the gilded frames that shine with just the right patina as they catch the glow of the crackling fire.

Chef and owner Fritz Blank opened Deux Cheminées, French for "the two chimneys," in 1979. Though once home to a prominent Philadelphia family, the elegant townhouse, design by renowned Philadelphia architect Frank Furness, is actually a restaurant and not a home. The sign, signed by renowned Philadelphia architect Frank Furness, now infinitely more inviting. It's easy to forget that the restaurant is not a home. The Princeton Club, the restaurant, is actually a restaurant and not a home.

Both homes were built in the 1890s and are currently enrolled in the National Registry of Historic Places. Blank's upstairs apartment is also home to his expansive library of cookbooks and culinary literature as well as his formidable collection of bovine memorabilia. Diners are invited to visit the apartment and library; it proved to be an interesting, and unique, part of the meal.

While most of his time is spent managing his world-class restaurant, Blank - who holds a bachelor's degree in Dairy Husbandry and master's degrees in Dairy Science and Clinical Microbiology - makes time for lectures at Oxford, the Mayo Clinic and even Penn. Says the chef of his academic exploits, "I keep current with my science." Still, Blank says he knew that "down deep [he] always wanted to own a restaurant." And what a restaurant. At between $50 and $75 prix fixe, Deux Cheminées does not cater to the Campus Buffet crowd. The atmosphere is special. Every room is so romantic one would suddenly got off his chair and bent down on one knee. The restaurant is intimate; only 95 guests can be accommodated at one time. An extra-attractive wait staff keeps all 95 comfortable and happy. Our water glasses, filled with Evian, were never less than three-quarters full.

While the menu certainly favors heavier dishes featuring meats like venison, veal and pork, two types of fish were offered the night we dined and my date was able to have the chef create a fresh vegetarian entree for her. My first course was a rich, hearty lentil soup, flavored with generous portions of country sausage and tangy sour cream. My date opted for a salad, a creole dish that my date was able to have the chef create a fresh vegetarian entree for her.

Penang the tops in Philly Chinatown

PENANG from page 11

even though I usually detest mangoes — was excellent.

But the shrimp were very small and unpeeled, making it difficult to eat. The sauce goes perfectly with a side order of coconut rice ($0.75). Despite the inadequacy of the shrimp, the dish was very tasty.

Next came the sarrang burong ($9.95), which my dinner companion called the Malaysian equivalent of a shepherd's pie. It contained lots of vegetables — carrots, corn, mushrooms, snowpeas, cabbage — and chicken and shrimp inside a bread crust.

We finished off the meal with the "ABC" ($2.50). You should not go to Penang without trying this unique dessert. Our waitress called it shaved ice "mixed with everything," and she meant it — below a large layer of flavored ice, lies everything from red beans to jelly to kernels of corn to drops of milk. One order is enough for two.

The ice though was very sweet and light, serving as an excellent palate cleanser.

Surprisingly, it's not too pricey. A meal for two that included three appetizers, two entrees, drinks and dessert cost about $50. It is quite certainly a steal for that relatively small sum. Be warned though — Penang does not except checks or credit cards.
**GUIDES from page 26**

**RESTAURANT GUIDE**

**DINING OUT GUIDE**

Average price per entree:
- $ under $7
- $7-$14
- $14-$20
- $20 and over

<table>
<thead>
<tr>
<th>Pub/Tavern</th>
<th>2120 Broad Street, 215-540-5706. (SSS) The Beer Lovers' Haven; selection of over 600 beers on tap.</th>
<th>$20 and over</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Palm</td>
<td>2150 South Street, 215-925-9050. (SSS) The Bar of the best seafood restaurants in the city. Atmosphere; hand-picked beers, and a great selection of cheeses.</td>
<td>$20 and over</td>
</tr>
<tr>
<td>The Prime Rib</td>
<td>2704 South Street, 215-773-1761. (SSS) The Prime Rib is located in the heart of Center City. Great prime rib and selection of cheeses.</td>
<td>$20 and over</td>
</tr>
<tr>
<td>White Truffle &amp; Steaks</td>
<td>215.3rd, 215-627-4205. (SSS) Excellent steak in a comfortable atmosphere. Dance club. Specials on Tuesday, Friday and Saturday.</td>
<td>$20 and over</td>
</tr>
<tr>
<td><strong>THAI</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Seafood</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Barley Bree Family Restaurant &amp; Seafood House</td>
<td>4727 Levering Avenue, Manayunk, 215-642-4322. (SSS) Fresh seafood, atmosphere, newly remodeled, free parking near entrance.</td>
<td>$10 and over</td>
</tr>
<tr>
<td>BLT's Cobblefish</td>
<td>1419 South Street, 215-543-6749. (SSS) Philadelphia's greatest seafood joint. Our fish dishes also available. The menu changes daily, depending on what's fresh and available.</td>
<td>$10 and over</td>
</tr>
<tr>
<td>Devon Seafood Grill</td>
<td>2255 S. 10th Street, 215-546-3491. (SSS) Great seafood.</td>
<td>$10 and over</td>
</tr>
<tr>
<td>DiNardo's Famous Crabs</td>
<td>1321 S. 10th Street, 215-543-6749. (SSS) Philadelphia's greatest seafood joint. Our crabs also available.</td>
<td>$10 and over</td>
</tr>
<tr>
<td>Fish on Main</td>
<td>1200 Main Street (Main and Market streets), Manayunk, 215-642-7050. (SSS) Fish on Main is a modern version of the classic seafood restaurant. Prices and atmosphere are more contemporary.</td>
<td>$10 and over</td>
</tr>
<tr>
<td>Nordic's Steakhouse</td>
<td>3000 Market Street (Oak and South streets), Philadelphia, PA 19104, 215-625-5277. (SSS) The most elegant restaurant in Philadelphia. House specialties include filet mignon, lobster, and seafood.</td>
<td>$10 and over</td>
</tr>
<tr>
<td><strong>Spanish/Italian</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brazilian Steakhouse and Night Spot</td>
<td>1212 Chestnut Street, 215-542-4380. (SSS) Authentic Brazilian food. Popular.</td>
<td>$10 and over</td>
</tr>
<tr>
<td><strong>Review Guide</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
| **Seeking Clinical Research Volunteers for Dental Pain Study**

If you need to have your Wisdom Teeth surgically removed you should be familiar with the pain study. Participation in this study requires taking an approved pain medication. Financial compensation ($150) is available to participants.

**For more information contact**

The Oral Surgery Research Unit at the University of Pennsylvania (215) 898-0286

**Guide to Food and Drink**

**SEEKING CLINICAL RESEARCH VOLUNTEERS FOR DENTAL PAIN STUDY**

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**Dining Out Guide**

Average price per entree:
- $ under $7
- $7-$14
- $14-$20
- $20 and over

**Pub/Tavern**

- **The Elephant and Castle Pub & Restaurant**
  - 100 Market Street (South 10th and Market streets), 215-513-9977. (SSS) Not only do you need to eat at this place, you need to explore it. The newest is a wonderful family of British pub style restaurants here in North America. My only complaint is that some British isn't always brought. 20 domestic and micro-brewed beers.
- **The Khyber**
  - 6 S. 2nd Street, 215-208-3884. (Located between Market and Chestnut streets. A fun bar and tap house. The menu offers a variety of food from all over the world. Sample any of over 100 brands of beer domestic, imported and micro-brewed.
- **Woody's**
  - 5225 S. 12th Street, 215-549-1000. (Woody's menu features sandwiches, salads, soups made daily, pastis, and an array of desserts and coffee drinks, including cappuccino and latte. Our daily specials are a featured full menu served noon-3:30 and 4-11 p.m. Live music served 2:30 p.m.-4 p.m. and 11 p.m.-1 a.m.)

**SEASIDE**

**Seafood**

- **Barley Bree Family Restaurant & Seafood House**
  - 4727 Levering Avenue, Manayunk, 215-642-4322. (SSS) Fresh seafood, atmosphere, newly remodeled, free parking near entrance.
- **BLT's Cobblefish**
  - 1419 South Street, 215-543-6749. (SSS) Philadelphia's greatest seafood joint. Our fish dishes also available. The menu changes daily, depending on what's fresh and available. 
- **Devon Seafood Grill**
- **DiNardo's Famous Crabs**
- **Fish on Main**
  - 1200 Main Street (Main and Market streets), Manayunk, 215-642-7050. (SSS) Fish on Main is a modern version of the classic seafood restaurant. Prices and atmosphere are more contemporary.
- **Norwegian's Steakhouse**
- **The Elephant and Castle Pub & Restaurant**
  - 100 Market Street (South 10th and Market streets), 215-513-9977. (SSS) Not only do you need to eat at this place, you need to explore it. The newest is a wonderful family of British pub style restaurants here in North America. My only complaint is that some British isn't always brought. 20 domestic and micro-brewed beers.
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**Seafood**

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- **Nordic's Steakhouse**
  - 1321 S. 10th Street, 215-543-6749. (SSS) Fresh seafood, atmosphere, newly remodeled, free parking near entrance.
If you walked down Sansom Street quickly, there's a chance you might miss the White Dog Café. If you did, you're missing a lot.

Nestled among several businesses in a row home-like fashion, White Dog offers an ever-changing menu of delicious choices served quickly and efficiently. While most Penn students are familiar with White Dog, they should really make it a frequent stop for their dining experiences.

Arriving for our 5:30 p.m. reservation, we made our way through a crowded patio hour gathering. While White Dog may not be the underground crowd one finds at Smoke's or Cav's, the bar area was nearly filled to capacity.

But when the hour showed us to our table, it was like it was a different world. Without a window view of the alley between Walnut and Sansom, the environment in the dining area was both active and comfortable. And although the room was relatively empty when we arrived, almost every table was filled by the time we left.

As we sat down to begin our meal, the presentation menu gave quite a few difficult choices. While we were still deciding, the bartender then presented the diversity of the menu, which was changed daily, an assortment of breads held us over.

After perusing a selection of more than 10 different moderately priced appetizers, we decided upon the steamed Prince Edward Island mussels ($9) and the sautéed Nantucket Bay scallops ($8.50). The mussels, which were served with capellini in lemon basil broth and accompanied by juicy cherry tomatoes and garlic chives, were delicious. The flavorful scallops were sautéed in a rich pork rope broth and complemented with exotic European mushrooms, roast potatoes, leeks, fennel, tarragon and sage.

In addition, the portions of appetizers were perfect. They were satisfying, while still leaving ample room for the main course. And that room certainly needed when the main course arrived.

As she approached the table, our waitress looked quite satisfied that we had small steaks that night. In fact, the grilled Lancaster County sirloin steak ($23.50) could barely fit on the plate. It was so big that it actually covered up the mushroom salad and sautéed garden greens.

Size, however, was not its only appealing feature. The sirloin was cooked to perfection and the mashed potatoes scored a notch higher than Stouffer's.

In stark contrast to the sirloin, the lightly sautéed harvest vegetables with spinach fettuccine ($15.50) and fresh local Chevre appealed to a more feminine taste. Fresh vegetables — tomatoes, eggplant, squash, fennel, carrots, green onions and sweet peas covered the entire plate.

While White Dog was sufficiently packed by the time we finished, most of the crowd was older. It was difficult to tell that this restaurant was in the middle of a college campus.

So while White Dog may not be first on the list of Penn students' places to eat, if you are looking for an interesting meal, ideal atmosphere and friendly service, White Dog may be the perfect spot to take your parents next weekend.
Run, don’t walk, to inviting Marathon on the Square

Andrew McLaughlin

So you want to go downtown for dinner. Someplace nice, moderately priced, but not too far out of the way. Welcome to Marathon on the Square — a 1-year-old restaurant just one block south of Philadelphia’s Rittenhouse Square.

Located at the corner of 19th and Spruce streets, Marathon is open 19 hours a day, seven days a week. One of five family-owned Marathon Grill restaurants in the city, this one has a desirable location and a liquor license, giving it an obvious flavor for more upscale dining.

Upon entering, we were struck by the restaurant’s decidedly urban, minimalist style, and how this worked well with the environment and the clientele. Large windows front both Spruce and 19th streets, with classy unadorned white and black walls in between.

But while decorations were sparse in terms of paintings or plants, the beautiful white marble tables and soft black leather couches were elegant and inviting. Candles on each table and a dimly lit chandelier made for a soothing ambiance for dinner.

The meal started off with delicious fresh bread served by a roving waiter from a cloth-covered basket, and olive oil was provided for dipping.

Passing on the appetizer special — smoked salmon with goat cheese and cucumber — for more conservative fare, we selected the wonton-wrapped shrimp ($8). Moderately flavored with ginger, the shrimp was plump and nicely breaded, and was served with breaded asparagus.

For the main course there were about 20 selections, ranging from sandwiches to filet mignon and vegetarian baked stuffed tomatoes. Prices were in the moderate range, from $10 to $24.

For help with our selections, we were quite impressed with the knowledgeable wait staff for suggesting the perfect dishes.

We ordered one of the specials of the day — a grilled rack of lamb on a bed of garlic potatoes ($20) — and were not disappointed. The lamb was served tender at medium-well and the potatoes were some of the best we’d ever sampled. Also served with asparagus and a sweet hollandaise sauce, the plate was heartily finished.

We also ordered the crab cakes ($22). Served with squash, mixed vegetables and slices of green and yellow squash, the meal was well-presented and an ideal red-meat alternative. Though the crab cakes were a bit on the ordinary side, when sprinkled with lemon, the dish took on an exciting new flavor.

The dessert menu is a sweets lover’s dream. Ranging from cheesecake to key lime pie and ice cream, a number of superb selections were available for $5.50 a slice. We settled on the hazelnut espresso cake and the tiramisu and were amazed by the richness of the flavor of each. No chocolate lover will be left disappointed by the espresso cake and the tiramisu made both our mouths water. Though the crab cakes were a bit on the ordinary side, when sprinkled with lemon, the dish took on an exciting new flavor.

With extraordinary attention to detail and presentation — whether in the garnishing of dishes or the elegant atmosphere and setting — Marathon on the Square provides a distinct take on eating out.
Founders offers upscale elegance, incredible menu

Jeremy Reiss
While many words can aptly describe the setting at the Founders Dining Room, located atop the Park Hyatt Hotel, one in particular comes to mind: Elegant.

From the moment we arrived on the hotel's 19th floor, we were struck by the spectacular view of Center City from within the dome-shaped restaurant. And as the cordial staff seated us, not only did we feel like dignitaries, but we were actually eating among some of Philadelphia's most prominent historical figures.

Painted sculptures of Benjamin Franklin, William Penn, astronaut David Rittenhouse and artist Charles Wilson Peale adorn each of the four corners of the spacious, comfortably arranged restaurant.

Admiring our surroundings, with the soft music of the Bobby Garrett Trio in the background creating a subtle invitation to the restaurant, we turned to the menu. Creating a subtle invitation to the atmosphere, Chef Robert Capella did not disappoint. While pricey, Founders is less expensive than comparable establishments such as Le Bec-Fin. The continental menu offers a prix fixe five-course meal for $75, as well as a la carte entrees from $28 to $34.

For an appetizer, I chose to experiment a bit with the foie gras ($15) which, although I would later learn is goose liver, was quite a succulent and tasty opening to the meal. My guest chose the chicken drummettes with sweetbreads and oven dried tomatoes ($9.50), a combination which created an intriguing interplay of ingredients—so intriguing that she repeatedly asked me to try it. After the appetizers our palettes were cleansed with fresh sorbet, a perfect mid-meal refresher. As the room filled and couples began to grace the dance floor, our service was well-timed, allowing us to relax and spend a leisurely evening.

In fact, we noticed that one of the special quirks about the restaurant is that the dome-shape ceiling creates such unique acoustics that we were actually able to hear voices from across the room as if they were coming from right next to us.

As we tested out the phenom- enon, our entrees soon arrived and only made the meal even better. I ordered the salmon filet baked with cippolini onions and spring peas ($28), served in a pea sauce which accentuated the juicy filet. My date chose the free range chicken, roasted with chantarelle mushrooms and spring onions ($28), which together made for a tangy and satisfying dish.

Founders offers plenty of desserts to choose from to round out the night and we selected the creme brulee, which they served out the night and we selected the Napoleon, which Baskin Robbins could only hope to emulate. As we finished our meal and made our way back towards the elevators, a last look at the view, the luxurious decor and the special quirks about the restaurant was finished, we stepped, once again, through the front door. On the way out we passed the room where, once again, through the elevators, a last look at the view, the luxurious decor and the living room-style cigar bar adjacent to the restaurant served as a strong reminder. Sure, we had just eaten a four-star dinner, but in these surroundings, did the food really matter?

Fall Happy Hour
$1 per piece

Welcome Back to School
$1.50/piece eel, yellowtail, belly of tuna, giant clam, sea urchin
ala cart orders only • monday - sunday 5p-6:30p
rolls are excluded • eat-in only
orders must be placed by 6:30p

traditional japanese floor seating available
group dining welcome
free delivery within limited area • take out
delivery must be placed by 6:30p
free parking at 2101 chestnut st, enter after 5p
2030 chestnut st • 215.751.0939

‘Deux’ times the romance
DEUX from page 27

attractive blend of pear slices, honey and pecans served on baby lettuce.

The coquilles St. Jacques was calling my name, but I instead went for a second course of escargots, served with a freshly baked brioche—still piping hot when it came to the table.

The vegetarian entrée was a colorful ratatouille seasoned with just the right amount of garlic and herbs. My entrée of entrecote of beef was, as one would expect, juicy and tender.

Desserts were by far the most impressive course of the night. Ice creams were thick, creamy, buttery. Fresh berries adorned every plate. Strawberry and chocolate sauces complemented the desserts. The Napoleon, with crispy layers of dough and fresh bananas, was especially good.

After our private tour of the restaurant was finished, we stepped, once again, through the front door. On the way out we passed the room where, once again, through the elevators, a last look at the view, the luxurious decor and the living room-style cigar bar adjacent to the restaurant served as a strong reminder. Sure, we had just eaten a four-star dinner, but in these surroundings, did the food really matter?

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