



Chef's Holiday

by George Nissen

(George Nissen is the former owner of Felton Guild Kitchen in the resort town of Santa Cruz, California. He was a cook during his U.S. Naval service, and once owned a catering service, the Epicureans, in Mountain View, CA. He has been in Eugene for three years.)

As an ex-restaurant man who spent years cooking for other people, I much prefer to have somebody cook for me. But where can you afford to eat in these tight times? After many budget-conscious searches, I have come up with a number of top-notch bargains which make eating out affordable and pleasurable. And no dirty dishes left to haunt you.

The restaurants I would like to introduce you to are mostly locally owned, family run businesses with a personal touch. If I leave some place out, call and tell me. I'll only have room for a few each week.

Let's start with breakfast around the Eugene downtown mall.

THE COURTSIDE—It's easy to miss this one, but don't. Hidden on the second floor of the Center Court building, on the southwest corner of Broadway and Willamette, this inexpensive and efficient eatery is a gathering place for many downtown workers and business people.

It's 89-cent breakfast is a "Best Buy" for a quick, light meal. Toast and eggs done your

way. You get refills on your 40-cent cup of coffee. Saturdays features a free donut with morning coffee.

Owner Chuck Hale and his staff are warm and friendly. The Courtside menu features more extensive offerings, depending on taste and pocketbook, including omelettes, pancakes, and other standard American fare. One important note: Chuck keeps prices down by cafeteria-style operation where you pick up your own food. But the staff comes by often to refill your coffee cup, and you can enjoy tables fronting the second-story balcony and browse the neighboring gift shop and other stores in the building.

SCOTT'S, which was Chuck's original downtown restaurant, is located on the southeast corner of Broadway and Pearl at the mall's eastern edge. It's also hidden, but downstairs this time. Prices and offerings are identical with the Courtside.

SOMETHING SPECIAL—Living up to its name, this little restaurant does offer something special: home-baked muffins and cinnamon rolls baked fresh each morning by owner Jean Snicale. At two for 95 cents, these muffins challenge the best-

mom-made as a treat. I prefer the marvelous bran muffins, but would not argue if you liked the blueberries better. Or the pineapple, peach, apple raisin, or whatever Jean feels like creating that day.

There are pies and cakes of very high quality at 95 cents a generous slice, and watch out for strawberry shortcake in season. And don't tell too many people about the free cookies whipped up by Jean for afternoon snacks. Service is crucial to any restaurant, and Jean has the personal touch. You may also be waited on by her two sons, Jason and Kevin, or daughter-in-law Peggy. And Lisa seems like part of the family, too.

Coffee is 35 cents, and there is fresh-brewed decaffeinated for the sensitive stomach. Refills, of course. Also on the menu is a bowl of the day's soup for \$1. It's always fish on Fridays.

Oh, where is this marvelous place? It's on the 8th Street parking lot side of the mall, at 55½ W. Broadway. That's tucked in behind Maddox Outfitters on the mall itself. Go down the little alley way next to it.



Art Galleries

Aperture, Erb Memorial Union, U of O. Photographs by Mark I. Johnson, April 5-26.

Artworks Ltd., 291 E 5th. Paintings and monographs by Eugene artist Michael Harris. April 30-May 22. Hours: Tues-Sat 10-6 pm; Sun 12-5 pm. Opening reception, Sat, April 30, 6-10 pm.

Aurora Silk, 440 Blair Blvd. Spring flowers blossom—printed, painted and kasuri multi-colored kimono. Hours: Fri-Sat 1-5 pm. Also by appointment. 683-2359.

Blair Island Restaurant, 325 Blair. Watercolor artists Debbie Nunez and Carmen Stephens display their works through April. Hours: Mon-Fri 8-3; Sat-Sun 9-2.

Brunier Gallery (IMC at UO Library), 14 black and white photographs of the UO Campus at night by Tony Harbett, through April 30. Hours: Mon-Thurs, 8 am-10 pm; Fri 8 am-5 pm.

Community Center for the Performing Arts (WOW Hall), 8th & Lincoln Sts. Season of Wren in the Woods. Paintings-Mixed Media by Jean Davidson. Through April. Hours: Tues-Sat 3-6 pm.

Emerald Empire Art Association, 421 N "A" St, Springfield. Oil paintings of landscapes and seascapes by local artist Kathy Whitson. Hours: 11-4.

Eugene Public Library, 100 W 13th. Watercolors and drawings by Ingrid Peterson. Upstairs Gallery. Through April. Regular library hours.

Excelsior, 754 E. 13th. James Ulrich's paintings on display through April 30.

Gallery 141, Lawrence Hall, UO. Photography illustrations and pottery by three UO art students May 1-6. Public reception will be May 1, 6:30 pm at the Gallery.

Green Earth Art Center, 1155 W. 1st. Oils by Doris Prieto. Watercolors by Pat Renwick. Drawings by Jan Cantwell and Lon Haverly as well as artworks by guest artists Dorothy Warr, Kerry Kinman, Julia Lucich, Karen Snider, Mickey Wing, Beverly Leonard, Ione Brown, Jorge Ramos, Ellen Gabehart, and students of Green Earth. Hours: Mon-Sat 10-5.

High St. Coffee Gallery, 1243 High St. Paintings and drawings by Alolah Arzah. Hours: Mon-Fri 8 am-11 pm; Sat-Sun 10 am-11 pm. Opening reception, Sunday, May 1, 6-8 pm.

Insight Gallery of Fine Arts, 5th St. Public Market, 296 E 5th, Eugene. Ongoing exhibit of original paintings. Hours: 10 am-6 pm Mon-Sat, 11 am-5 pm Sun.

Keystone Cafe, 395 W. 5th. Acrylics and pastels by local artist Steve Boswell. Hours: 8 am-2:30 pm daily (including Sunday). Through 5/15.

Lane Community College, Art and Applied Design Dept. Paintings by Corvallis artist Faylinda Kodis and sculptures by Eugenean Paul Pappas. Hours: Mon-Thurs, 8 am-10 pm; Fri 8 am-5 pm.

Maude Kerns Art Center, 1910 E. 15th Ave. Henry Korn Gallery: Paintings, sculptures and constructions by Carolyn Quinn. Photography Gallery: Photographs by Bill Bradish. Hours: Tues-Thurs 9 am-9 pm; Fri 9 am-5 pm; Sat 9 am-noon. Through April 30.

Project Space, 39 E. 10th. Westlake, Pappas and Prowell Show—WPPS. Each artist incorporates found art in the works. Opening reception is April 23, 8 pm. Hours: Tues-Sat, noon-5 pm.

Springfield Library, 225 N Fifth St. Works by Valley Calligraphy Guild on display through the winter. Hours: 5-8 pm Tues-Thurs, noon-5 Sat.

Springfield Museum, 6th & Main. Croatian Folk Costumes on exhibit until May 1. Also Telephone Communications in Oregon features telephones, switchboards. Also the historic Mill Race. Through June 30. Hours: Mon-Sat 11-5 pm; Sun 2-5 pm.

University of Oregon Faculty Club, 1170 E. 13th St. Fabrications, a show of imagination in fabric. Julie Berner, Barbara Frenzel, Mary Goodson, Ardis Letey, Mary Schoolcraft. Through April 30.

U of O Museum of Natural History, Science Complex, UO Campus. An exhibit of extraordinary, rare 19th century Macedonian Bridal Costumes will be on display until July 31. Hours: Tues-Sun, 12-5 pm.

University of Oregon Museum of Art, Main Floor Gallery. Major exhibition of acrylic and oil paintings and small bronze sculptures by Russian artist and humanist Ernst Neizvesty in conjunction with his stay as visiting lecturer and humanist-in-residence at the university. Through May 8. Hours: noon-5 pm, Wed-Sun.

U of O Museum of Art, Photography at Oregon Gallery. Photographs by Weston, Cunningham, Bullock and Capenogro through May 1. Beginning May 4-29. Photographs by San Francisco Bay Area Photographer Linda Conner of India and Nepal and also North American petroglyphs and ancient stone carvings. Hours: Wed-Sun, noon-5 pm.

Warehouse Artists Gallery, 385 Lawrence St. Paintings/assembly by Michael Perkin are on display through April. These are active dynamic colorful canvases that assault your sensibilities. Figurative works. Hours: 10-3 pm, daily.

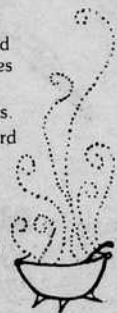
★ RECIPE ★ ★ ★ ★ ★ OF THE MONTH

TEMPEH

Surata Soyfoods

TEMPEH CHILI

- 3 Tbs. vegetable oil
- 2 onions, chopped
- 1½ green peppers, chopped
- Cut tempeh into ½ inch cubes and sautee with the above ingredients.
- 2¼ cups (about 24-28 oz.) canned tomatoes
- ¾ cup tomato paste
- 1½ tsp. salt
- 2¼ tsp. soy sauce
- In a saucepan combine the remaining ingredients. Add sauteed onions, peppers and tempeh. Simmer 30 minutes, stirring occasionally. "Even better the second time around." Serves 4.
- 1 10 oz. package of Surata Soyfoods Tempeh, defrosted
- 1 tsp. garlic powder or 2 cloves fresh minced garlic
- 2¼ tsp. prepared (wet) mustard
- 2¼ tsp. chili powder
- 1 Tbs. cider vinegar
- ¾ tsp. honey
- ¾ tsp. molasses



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Book Review:

Anatolian Tales

By Yashar Kemal, Writers and Readers Publishing Cooperative Society Ltd., 1983, 160 pages, \$4.95. (Book courtesy of Marketplace Books, located in the Fifth Street Market, Eugene, OR.)

Yashar Kemal is considered the greatest living Turkish writer. His books have been translated into many languages and his book *Memel, My Hawk* has made him a candidate for the Nobel Prize in literature.

Anatolian Tales is a collection of short stories that reflect a mosaic of the lives of Turkish peasants as they struggle to survive in the cruel environs of the Chukurova Plains.

The book provides an enlightening glimpse into another world, a world of peasants exploited by greedy landlords and who, in their turn, vent their aggressions and hostilities on those among them who are less fortunate than themselves.

Thanks to Kemal's description of the area, where he spent his childhood, you can almost hear the buzzing of the insects and smell the pungent odor of the dung heaps, feel the blistering summer heat, rest in the cool shade, taste the water and share the bleak resignation of centuries of repression as you enter the harsh world of the Anatolian peasant.

You'll share a glimpse into the human condition as seen through the eyes of another and, perhaps, come away a little wiser.

—Kenneth N. Harris

