

Dream Come True

by Donna Reese



Hilda Ward has a lot of friends. "They make all the difference to me," she says. They have been sending plants, cards, flowers and gifts to celebrate the opening of Hilda's Latin American Restaurant. A 20-year dream, the little building on the corner of 4th and Blair has made the dream a reality.

It was 20 years ago that Hilda landed in Eugene on a plane from Chile. In those two decades, she and her cooking have become something of a local legend. She took her first Eugene job at the New World Coffee House, a trendy, upbeat and sorely missed place once nestled in the campus blocks. There she cooked soups, and her following began. Her reputation developed further through her innovative and unique specialties at the Excelsior Cafe where she made a lengthy career. She is also dearly associated at the Saturday Market with chicken churrasco, an unusual sandwich of chicken breast, guacamole, onions and tomato between a soft baked bun.

Where did she learn to cook? "It is said that every Latin woman knows how to cook. She has to. There is little refrigeration so things are made fresh from scratch." High quality, fresh ingredients are important to her cooking. She makes her own churrasco buns, and of course, her salsa.

Though similarities are rampant between Mexican and Latin foods, there are significant distinctions.

For example, olive oil is used in abundance, overlooking the Mexican use of lard. Latin cuisine inherits influences from both Indian and European cultures, so the gustatory preferences of Spanish, French, Italian, Greek, Arabic, Nahua, Maya, Mochican, Quechua, Amazonian, and other tribes are melded. But the taste is uncomplicated. Basic ingredients are rice, beans, nuts, olives, lime juice, spices. The dishes are as fragrant as their names are rhythmic empanadas, curantos, paellas, seviche, pupusas, pastel de choclo.

Hilda wants to "feed the people." Her food is home cooking, steering from nouvelle to original recipes which rely on old South American traditions and techniques. The menu presently offers Peruvian, Chilean, Costa Rican and Bolivian meals. "People want something nutritious, filling, and inexpensive," she claims. "That is what we want to give them."

The restaurant (formerly Casa Don Carlos) is simple and cafeish in style. White curtains hang on the many windows, there are some booths, and dashes of color decorate the walls. A dream come true for Hilda, it has her signature, and the Emerald Valley has the opportunity to sample the flavors of Latin America.

DANCE

New season opens for Eug. Ballet

A Midsummer Night's Dream is the premiere production of the Eugene Ballet Company's sixth season, opening Friday, Oct. 11, at 8 pm at the Hult Center for the Performing Arts.

The Company will be joined by guest artist Jeff Satinoff, who has danced with the North Carolina Dance Theatre, the Eliot Feld Ballet, and in two television specials, "Dance in America" and "Dance for Camera."

Under the direction of choreographer Toni Pimble, *A Midsummer Night's Dream* promises drama, fantasy and beauty. The music by Mendelssohn emphasizes the dream sequence of Shakespeare's well-known comedy, and the plot therefore focuses on the king and queen, Oberon and Titania, the elf Puck and the comical Bottom. Of course, the two sets of young lovers, Helena and Demetrius, and Hermia and Lysander, sort out their various loves, both in and out of the influence of enchantment.

"*A Midsummer Night's Dream* is a wonderful synthesis of classical dance, humor and familiarity," says co-director Riley Granman. "Shakespeare's comedy transforms beautifully into an artistically challenging ballet for our dancers and becomes a skilled and amusing presentation for our opening performance."

David Heuvel, who is costume designer for Ballet West in Salt Lake City, has designed new and original costumes for this program.

The 1985-86 Eugene Ballet Company season includes *The Nutcracker*, by popular demand *The Firebird*, guest company *Les Ballets Trockadero de Monte Carlo*, and finally, *An Evening of Premiers*. Season tickets are available at the Eugene Ballet office, 485-3992.

Performances of *A Midsummer Night's Dream* are Friday, Oct. 11 at 8 pm, Saturday, Oct. 12 at 8 pm, and Sunday, Oct. 13 at 2:30 pm. Ticket prices range from \$5.50 to \$18.50 with a student/senior rush one-half hour before curtain. The public is invited to a reception following the opening performance in the Jacobs Community Room at the Hult Center.



Flor de Sacuanjoche

Sweet strains of Latin music, dancers in costume pushing traditional movements to the edge where the spectator gasps in amazement. This is *Flor de Sacuanjoche*, Nicaraguan Dance Troupe and official cultural ambassadors from the city of Managua. They are commencing their west coast tour in Seattle, celebrating that city's sister-city relationship with the Nicaraguan capital. Their show includes many costume changes, varied dances, and their own trio of musicians

playing marimbas and guitar. The sixteen dancers will be performing Friday night, October 18, at Condon School Auditorium, 1787 Agate in Eugene, at 7:30 pm; doors will open at 7. General admission is \$5, \$2.50/\$3.50 day-of-show for students; tickets may be obtained from the sponsoring organization, the Council for Human Rights in Latin America at 1236 Kincaid Street, at the EMU Main Desk on the U of O campus, or at Cinema 7. For more information call 484-5867.

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Weekly Eye Opener

by Larry Deckman

(Taken from *Industrial Machinery News*): "A company's five-year safety record was broken when it assembled workers to show them a safety film designed to encourage the use of safety goggles on the job. The film depicted gory industrial accidents so graphically that twenty-five workers suffered minor injuries in a rush to leave the screening room. Thirteen other viewers fainted and one man required seven stitches after he cut his head falling off a chair."

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