



Dining out

LCC offers classical cuisine

An epicurean gathering, featuring emphasis on fresh Oregon fare, is scheduled for next Thursday, Nov. 17, at Lane Community College. The feast will be prepared by students of classical cuisine under the direction of chef Guy Plaa and will feature Newport bouillabaise, breast of chicken demi-deuil, Oakridge chanterelles, port sauce, peas in tomatoes, lettuce, apple and filbert salad and Bear Creek pears with orange zabayon. Live classical harp music will accompany the dinner.

This classical cuisine dinner is one of several annual events showcasing the gourmet food and service luncheons available Monday through Thursday at LCC's Renaissance Room Restaurant. A Christmas buffet will be held

Dec. 8, and plans for a Mexican feast are being laid to precede a traditional Hawaiian luau which drew 800 people last spring.

The Renaissance Room is open from 11 a.m. to 1:15 p.m. and offers elaborate daily specials which include a mocktail (a non-alcoholic beverage), appetizer, main entree and dessert for a ridiculously low price of \$3.75. Some entrees: Schezuan beef with Chinese noodles and vegetables, steak Marchaud de vin with potatoes (sauteed steak with onions and shallots, garnished with potato croquettes, sauteed spinach and bordelaise sauce) and falafel pocket sandwich with dill sauce. A daily menu includes an omelette du jour and a vegetarian sandwich among other delights. Not surprisingly, even for these quotidian af-



Graphic by Shawn Bird

fairs, reservations are imperative.

Tickets are \$10 with an additional \$2 for the pleasure of a fine Oregon wine, and must be purchased by Monday, Nov. 14. Dinner begins at 6 p.m. To make reservations, call the LCC home economics department at 747-4501, extension 2519.

Patrick Bleck

Hamburger heaven at Hamburger Terry's

Hamburger Terry's is unique.

Believe it or not, this burger joint is not a supporter of the 1984 summer games, and there are no jungle gyms under its neon sign. In fact there's no neon sign.

Relatively speaking, Hamburger Terry's, nestled in the Fifth Street Public Market, keeps a pretty low profile compared to some of the other hamburger places in town.

According to owners Ariel Klein and Gregory Field, they don't even attempt to compete with fast-food restaurants.

At Hamburger Terry's there exists no doubt that the food is real. Prices are high compared to the "three biggies," and it takes longer than one minute to get your food.

Wooden tables and benches provide a cozy atmosphere; weekday lunch hours and Saturdays and Sundays are downright crowded. Food graphics adorn the walls and often Irish folk music (a favorite of the owners') plays in the background.

But the food is the reason to go there.

On this particular excursion I ordered the best-selling "Terry Burger" with swiss cheese and fries (\$3.55). My companion ordered the

gargantuan "Belly Buster" with a tossed salad (\$5).

Like McDonalds, at Hamburger Terry's there are no waiters. I placed my order, then waited about eight minutes for the burgers to cook.

Utensils, napkins and condiments are on a self-serve basis. Collecting them and reading the humorous menu gives you something to do while waiting for your food.

Before I get into the meat of the Hamburger Terry's eating experience, a little background is necessary.

According to the owners, Hamburger Terry's uses five ounces of pure beef hamburger for all but one (the vegetarian burger) of their 24 varieties of burgers.

The burgers are charbroiled and brushed with Hamburger Terry's secret "Terry Sauce," a wonderful tasting, zippy barbeque blend.

I'm forewarning you: the "burger decision" is a tough one. There's everything from the "Rich and Famous," a creation with herbed cream cheese, avocado and sauteed mushrooms, to the "Meatless Burger," no meat, but a spinach souffle served on a bun, and smothered with cheddar cheese, and

sauteed onions, mushrooms and green peppers.

A piece of advice: eat at Hamburger Terry's when your stomach is completely empty. They don't skimp on proportions.

Also: mention how you like your burger cooked when you place your order, otherwise it will be cooked "medium-rare" — and that means pink.

My simple burger was delicious with just lettuce, tomato and onions. James's was seemingly insurmountable. Besides the basic burger, it had sauteed mushrooms, salami, ranch dressing, onions, peppers, ham, swiss and cheddar cheese, chili, avocado, olives and bacon.

Definitely not your typical big mac.

Other items on the menu include Hamburger Terry's locally famous omelettes, special breakfasts and sandwiches. They feature homemade soup and muffins as well.

However, before trying any of these items, go for a burger. Say I sent you.

Hamburger Terry's is open from 7 a.m. to 6 p.m. Monday through Thursday; 7 a.m. to 9 p.m. on Friday; 8 a.m. to 6 p.m. Saturday; and 9 a.m. to 5 p.m. Sunday.

Kim Carlson

Q. Where can you dance to the best music in town this weekend?

A. At

Callahan's
with
The Gayle Rose Band!

440 Coburg Rd. • 343-1221

SYD'S Creative Salon

"Fall Special" by Shane

\$24.95

Perm

Haircut not included
Long hair - \$7 extra

\$12.00

Complete Haircut & Style
(good thru Nov. 23rd)

485-8597

9am-9pm Tues. thru Sat.
1122 Alder

GRADUATE TO GOLD.



Now Save \$25.
on 14K gold College Rings.

You're ready! For the biggest and the best that life has to offer. And for the college ring that will speak volumes about you—and your achievements—for years to come.

What's more—you can afford it! Because now, for a limited time you can order from the entire ArtCarved collection of 14K gold college rings and save \$25. Come and see the exquisitely crafted styles—from the

classic to the contemporary. And choose the ring and custom options that most eloquently express you.

Now is your time to get what you deserve. And remember—nothing else feels like real gold.

ARTCARVED
CLASS RINGS, INC.

Next Monday and Tuesday are your last chances of the term to purchase your ring. Take Advantage of specials now.

UO BOOKSTORE

Deposit Required. MasterCard or Visa Accepted.

© 1982 ArtCarved Class Rings, Inc.

THEY THOUGHT HE COULDN'T DO THE JOB. THAT'S WHY THEY CHOSE HIM.

Assignment: The Lupus Project

Purpose: To study Alaskan wolves and determine if they were destroying the vanishing caribou deer.

The man they chose expected to confront danger, adventure, solitude and, he hoped, the truth.

But he never expected to embark upon a voyage of self-discovery. One that would ultimately transform his life.

NEVER CRY WOLF

A TRUE STORY



WALT DISNEY PICTURES PRESENTS A CARROLL BALLARD FILM

"NEVER CRY WOLF" STARRING CHARLES MARTIN SMITH, BRIAN DENNEHY, EUGENE CORR, CHRISTINA LUESCHER, FARLEY MOWAT

PRODUCED BY CURTIS HANSON, SAM HAMM, RICHARD KLETTER, C.M. SMITH, WALKER STUART, PRODUCED BY LEWIS ALLEN, JACK COUFFER, CO-PRODUCED BY JOSEPH STRICK, DIRECTED BY CARROLL BALLARD

Story Record: available on Disneyland Records. Read the Bantam Book. Lenses and Panaflex Camera by Panavision. PG PARENTAL GUIDANCE SUGGESTED (11-17) Some Material May Be Inappropriate for Children Under 16

342-6536
LT CINEMA WORLD
AT VALLEY RIVER CNTR

TONIGHT!

Friday at 5:45 7:40 9:40
Sat. & Sun. 2:00 3:50 5:45
7:40 9:40



Tape duplication— instant cassette copies!
Quality stereo or monaural duplication. Check the prices today at your Bookstore.