

Pancake palace pleases plenty

Andrea Simpson

The Clackamas Print

Hunger pangs do not recognize time and therefore more often than not leave one feeling hungry and grumpy.

Don't despair, for a solution rests on the corner of 1002 Southeast Powell Blvd.

The Hotcake House is a great Portland restaurant that has a cozy diner feel and serves delicious, greasy food 24 hours a day, 7 days a week.

The Original Hotcake and Steak House opened in 1955 and is now under the ownership of Peter Nosack, who purchased it from the former owners in 1978.

From the moment you walk in, your senses are accosted by the sight of vinyl booths and the smell of rich, thick greasy food. Often music comes from the jukebox near the door, that plays both old tunes and new, to mix with the chatter of satisfied patrons.

The food is the main attraction with a menu that consists of steaks, breakfast-type foods and burgers, both of the red blooded and garden variety.

Dwight Mills stands smiling in front of the "Original Hotcake and Steak House," where he shares ownership with his step-father Peter Nosack.

Hands down, no two ways about it, they have the best hotcakes in Portland; if not in the history of the world. Hot, fluffy, melt-in-your-mouth pancakes that are to die for.

Though a little on the pricey side at \$2.50 for one hotcake, but they come the size of a dinner plate and includes all the butter and syrup you can slather them with.

"They have the absolute best bacon in town," said former Clackamas student Elise Olsen.

The coffee is self serve and to say the least is no Starbucks. Strong, and with a "distinctive" taste, it may be either hot or cold on any given day.

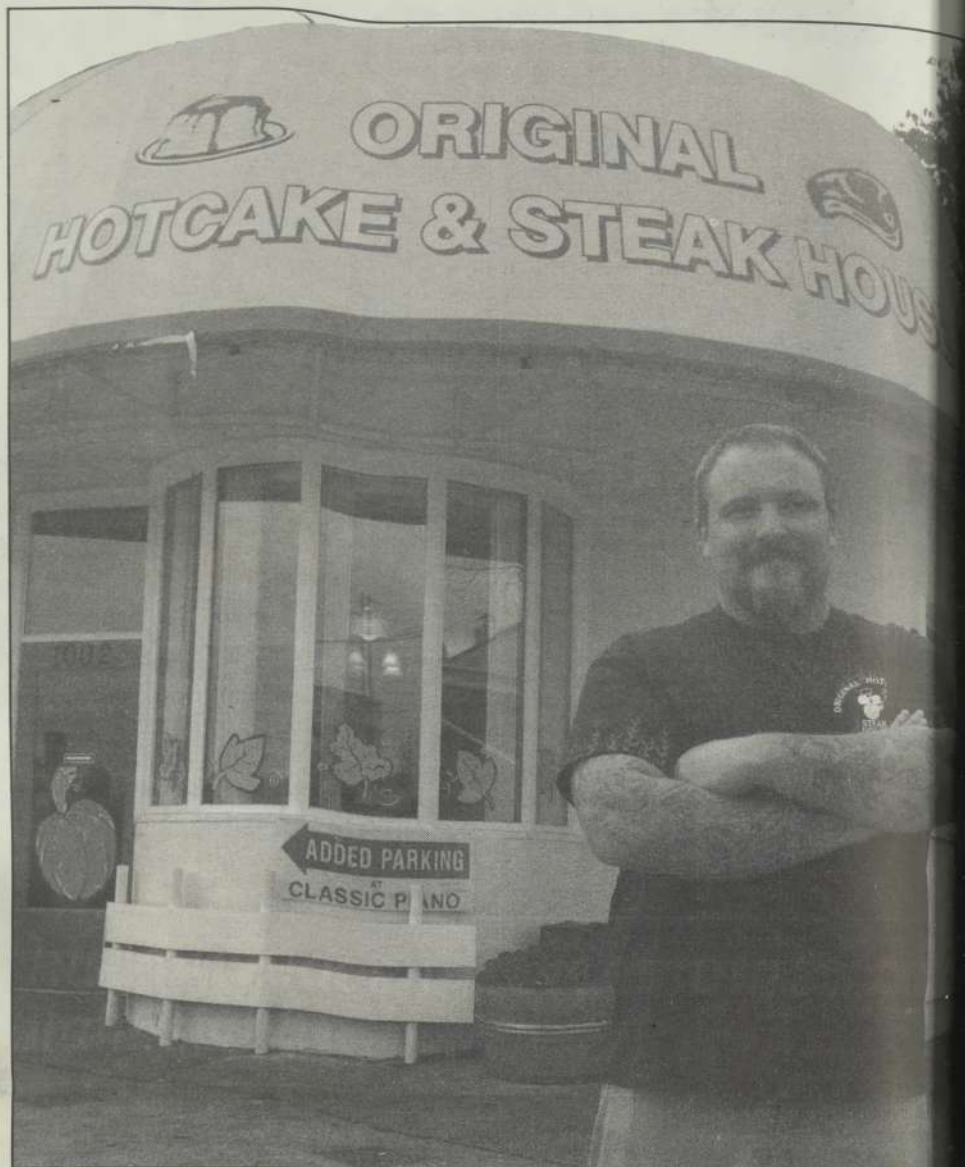
Another downside to this greasy spoon diner is the parking. There are only about 10 parking spots right in front of the restaurant. Otherwise,

you have to park on a side street and make the trek to this pancake Mecca.

There are some rules when you come here. No saving seats before you order and be courteous. Not to hard to comply with in exchange for a first-rate hangout.

If you're looking for a place with good people, great food and crappy coffee that will cater to those 2:00 a.m. cravings, the Hotcake House is the place to go.

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Jeff Sorensen Clackamas Print

Stand-up class improvises comedy

Daniel Helus

The Clackamas Print

The college now offers stand-up comedy as a course.

Christopher D. Whitten teaches and started the program earlier this year. Whitten's focus is teaching kids how to perform stand-up comedy, as well as how to write stand-up material, break down jokes and determine an indubitably funny joke from one that merits a mere chuckle.

Whitten's main goal for the class is to make the performer feel comfortable in on-the-spot moments. He created it for those who are afraid to speak in front of large groups.

The class prepares students for ordinary life experiences, which may require a speech at one time or another, such as staff meetings or presentations, or other real-world situations.

Students who take the course will learn many skills of the trade, including how to communicate to various audiences and time jokes, as well as proper and creative use of body language.

The stand-up comedy class is located in the main theater room. It runs 12 to 1:30 p.m. every Monday, Wednesday and Friday.

Peter Schwitzer gets his 'lean' on.



Adam J. Manley Clackamas Print

Good food, high prices

Justin Goe

The Clackamas Print

The Chartwell's on campus is part hang-out, part gathering place, part place to eat and think. However, it is also the cause of some dwindling pocketbooks and obscene prices that drive many students crazy.

The sandwiches, up for debate as the best buy, are \$2.95 for a half of sandwich and a little more for a full.

"Prices are out of control here. I mean, the sandwiches are good, but to pay almost three bucks for a slice of pizza?!" student Ime Ntekpere said. I would have to agree. I have tried the pizza; it is okay pizza, but since sometimes they are left out under a heat lamp for a few hours, the crust can be a bit hard, leaving the student wondering where his or her money went.

The coffee, which is normal, good ol' homegrown coffee, is about the same taste, price and type that can be found in the typical coffee shop. There is nothing wrong with it. But, I think charging \$1.95 for water, the world's most abundant source, is a little much.

This brings me to the salad and soup, which a lot of people end up buying, too.

"The salad prices are insane," said Stefani, a student who frequently purchases salads at Chartwell's. Again, I must agree. \$3.95 for a simple salad and the same for a pre-made sandwich, which aren't even half as good as the better ones made in front of you, is a bit over the top.

I do have a positive though: the burritos, which are huge and not to mention delicious, are easily the best buy for anyone craving a little Mexican food. Just watching the helpers make my burrito is the highlight for me, but hey, I'm a simple man.

A few of the prices for Chartwell's food are as follows: a burger for \$2.99, pre-made sandwiches and salads for \$3.95, and add fries, onion rings, or chips at \$.95 a bag; a sandwich made at the time of purchase, at a clip of \$2.95 for a half; a cup of soup for \$2.75; \$1.35 for a bottled pop, and \$1.95 for a bottled energy drink; a 22-ounce fountain drink for \$1.25, and a 32-ounce for \$1.35; and the best thing in the cafeteria, a burrito for \$3.85.

So, in recap, if you are planning to eat at our local cafeteria, bring your extra money, but if you buy the right things you will go away happy.