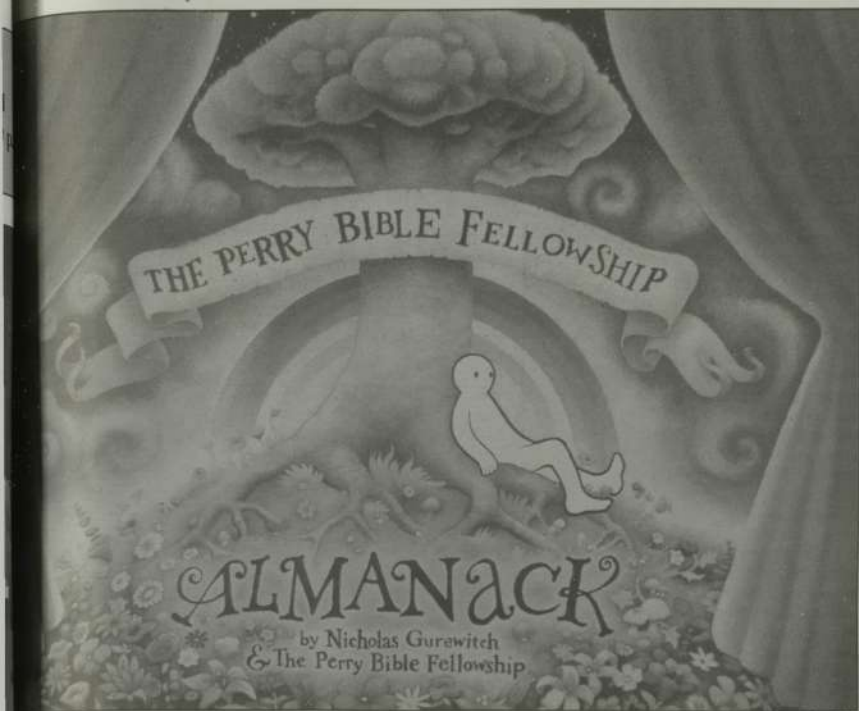


Naughty funnies, good read



Dark Horse Comics

Sam Krause
Jess Sheppard

The Clackamas Print

A cloud gets a boner, causing the wind to blow up a woman's skirt. A father puts his son to bed, and then is shown paying off the monster that just killed the boy. So begins "The Perry Bible Fellowship Almanack."

It's the perfect book to keep in the bathroom or to leave on the coffee table for your guests and parents to see.

From random beheadings to aliens who like messing with the Earth, this graphic novel hits odd and poignant notes.

No subject is sacred or taboo for the creator/writer/artist Nicholas Gurewitch from suicide bomber chess pieces to gopher blow jobs.

Some parents have said they would use PBF to educate their children on humor that has many different levels, from innocent fun to crude sexual innuendos.

This multi-paneled comic is full of high-level intellect and low-brow humor touching on everything including religion, love and wet dreams.

The simple absurdity of each strip is often all it takes to cramp the stomach muscles with extreme bouts of snickering.

As to be expected of this kind of humor, Gurewitch started the panel while bored in class at Syracuse University. He took it step further submitting strips to the university newspaper The Daily Orange. Then it was turned into a Web-zine and was noticed by the public at large.

Before Gurewitch stopped making strips in February 2008, PBF was published in the UK Guardian and Baltimore City paper.

No justification is needed or given for the comic's humor or existence - like it says, "I am here in all my lewd, sexual, violent and morbid glory." But, it's almost like the comic is a puppy licking your face, and humping your leg at the same time.

With all this said, it's worth noting that Oregon's own Dark Horse Comics is currently publishing PBF in hardbound editions across the nation.

Raw fish worth the trip

Marissa Figley

The Clackamas Print

The sushi restaurant caters to lovers of seafood and Japanese cuisine with a menu that leave you anything but raw. San Sai Japanese Grill boasts an all day "any hour" on everything from sake to tempura to sushi, simply meaning prices are cheap all the time.

The menu is quite extensive and varied; they also serve beer and wine. So many inexpensive fast food options available, which offer no nutritional whatsoever, it is great to find establishments that offer healthy, scrumptious meals at affordable prices. From the health benefits of the omegas found in salmon and fish oil, to the minerals and vitamins of the vegetables, sushi is a meal that fills you up and doesn't let you down.

The service was on the slow side, with a few small reminders required to get everything that had been ordered. With such low prices, it is economical for a Japanese seafood feast full of variety, so it is easy for the servers to get things. But, the wait is definitely worth it for such delectable, inexpensive food. It is not the highest of quality of course, but it still falls into the category of being for any sushi lover.

The meal starts off with complimentary miso soup, a bean curd and tofu concoction that warms the belly and prepares you for the food to come.

A cup of hot tea is very cheap, about \$1 per person and the drinking of hot tea while eating aids in digestion, making everything go smoothly. Orders of miso, soy bean pods, are a great starter as well, not only are they fun to eat, but the consumption of soy beans is high in protein, omega-3s, and tryptophan. Once you're warmed up and relaxed, it is time to enjoy the main course, or to relax depending on your mood.

You could easily spend under \$10 and be completely satisfied, but for an extra \$5 you can enjoy an extensive feast. The best way to do this is to invite a few people and order an assortment of items so everyone gets to try a few different things. With so many options on the menu, variety really is easy to go.

The two main types of sushi are the nigiri, which are rice balls with slices of fish on top and the norimaki, which are the more typical rice and fish rolled in seaweed.

The nigiri made with Albacore tuna was one of the best. After trying it, you never want to sear your tuna again. They also have salmon and salmon egg topped with those omega acids.

A few rolls were the shrimp tempura and California roll, great options for those uneasy about the idea of eating raw fish. Their spicy tuna rolls were also good, not too spicy and not too mushy. So, for a little under \$50, four big rolls can have about six different norimaki rolls, about six types of nigiri, miso soup, sake and hot tea.

The restaurant even offers a couple kids plates that are completely raw fish and not so disconcerting, for those who haven't gotten the taste for sushi. They include steak, chicken and tempura all served with rice and all kid friendly.

You can go to Sansaisa.com to access their menu options, other locations, and even nutritional information for the majority of their dishes. Nutrition information can be surprisingly hard to find when eating out, so it is refreshing to go to restaurants that not only use oodles of healthy natural ingredients consisting of seafood, rice, and vegetables, but also provides the caloric information to go along with it.

The place has a casual atmosphere and despite their small size it doesn't feel cramped. It would be perfect for large parties as well as small groups. Overall, San Sai is an affordable, enjoyable and healthy option for all seafood enthusiasts.

San Sai Japanese Grill is located in Northwest Portland in the Alphabet District at 539 NW 21 Ave. It is open daily from 11 a.m. to 10 p.m.

		8			
3		7		4	8
	7	1			
	4	3	9	1	
1	2	4			
3				5	
		6	5	7	9

Sudoku

How to play:

Make sure the numbers 1-9 are in each box. At the same time, place the numbers 1-9 vertically and horizontally. All numbers must match up accordingly.

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