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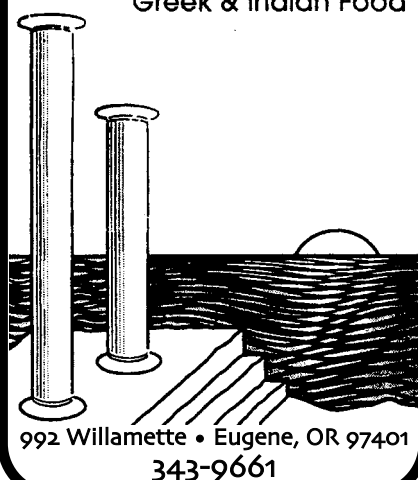
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morsels BY MARINA TAYLOR

Chips & Chatter

News and reviews of local eats.

CHIPPERY

130 SW 1st St., Corvallis.
541-752-4477.

The Chippery on the Corvallis riverfront is so colorful and cartoonish-bright that you can't miss it. Walk in the doors and you are in the presence of what is called Chippery Theater. The gimmick is a shiny chrome machine in the back, pumping out fresh potato chips in a steady, fragrant stream. They come in a rainbow of colors and flavors: red ketchup flavored (which tastes like French fries with ketchup), BBQ, salt and vinegar, dill, honey jalapeño, Cajun, sea salt, and even the traditional sour cream and onion.

This time the rumors seem to be true, the **Bagel Bakery** is actually closed. Hopefully Shannon and Dave will find another way to make their great cooking available to Eugene. On another sad note, the **Rumba Room** is gone too. It is a cursed spot there, underground on the corner of Broadway and Oak, but I thought maybe the salsa community in town was big enough to carry it. No fear though, there's still salsa dancing at **Señor Frogs**, as well as classes around town. Check the dance listings in our Calendar.

The Old Pad out East Amazon is going modern, or going fast food anyway. You can

Business has picked up since the riverfront construction has slowed, and the chips flow like a spring flood.

The café also offers a full lunch/snacking menu. It includes burgers, sandwiches, salads, soda, and beer and wine. The chips really shine though: The flavors are strong and incredibly salty, and the texture is certainly a step above a regular potato chip. A chatty counterperson tells me that Lon and Nancy Baley and Mark and Dawn Trotman from Baley-Trotman Farms (growers of potatoes) started the place last June. Business has picked up since the riverfront construction has slowed, and the chips flow like a spring flood.

11 am-7 pm daily. \$.

Leftovers:

There are a couple more choices in the Blair area for Mexican food these days. The food cart **Pupusas Chavelitas** has been open for a while now, serving pupusas (hand-made flour tortillas filled with beans, pork and cheese), tacos and burritos. It's right on the corner of 7th Ave. and Blair, opposite Taco Loco, and it's only open Friday, Saturday and Sundays from noon to 7 pm.

A little family joint called **Taqueria Dos Aguilas** opened up on 5th Ave. right behind Chao Pra Ya. It serves Mexican favorites and menudo on Saturdays. It's open for lunch and dinner Mondays through Saturdays, breakfasts on Wednesdays and Fridays.

get a lunch-to-go there in five minutes or it's free: chili, sandwiches, salads and fried foods for the most part, priced in the under-\$6 range.

There's some good news for coffee drinkers at **Caffé Orsini**. The company that invented coffee with herbal extracts and antioxidants has now created a process for fortifying coffee with calcium. Owner Max Orsini seems bent on making whatever is detrimental about coffee into a benefit, and keeping the experience as pure and tasty as possible.

If you're a planner, and already getting set for Cinco de Mayo, keep **Los Jarrito's** brand new full bar in mind.

FOOD for Lane County is serving dinner out of its downtown location across from WOW Hall. The place has been reconfigured yet again, this time serving seniors and children accompanied by adults. To be more family oriented, they've added a kid's activity center, and more volunteers should be on hand to staff it (which should keep the neighbors a little happier).

Congratulations to the newlyweds Rachel and Ryan, owners of **Conquering Lion** restaurant. They're back from their honeymoon, and their kitchen is open again in Cozmic Pizza.

ew

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