



SATURDAY NIGHT

JAZZ

8-11 p.m. NO COVER CHARGE

APRIL 26

olem alves trio

☆ **MAY 3**

mike denny

AX BILLY GRILL
(formerly Piccolo's)

We're finished remodeling!
Come see the new look of the Ax Billy Grill!

The Ax Billy Grill welcomes the public...

**Third Floor of the
Downtown Athletic Club**

999 Willamette Street ♦ 484-4011
www.downtownac.com



**COME ENJOY
OVER 120
BEERS**
FROM AROUND THE WORLD!

**SATURDAY
MAY 31ST, 2003**

**TWO SESSIONS:
1-5 PM • 6-10 PM**

**TICKETS:
\$20 ADVANCE / \$25 DOOR**

**AT THE
LANE COUNTY
FAIRGROUNDS**

EUGENE, OR

FOR TICKETS & MORE INFO
CALL: 888-945-BEER
OR
beersummit.com

FOOD BY MARIKO FUKUYAMA

Mojito Mojo

A sweet, sour, refreshing new drink.

Eventually the weather will warm up in Eugene, and when that happens, add this to the list of good things that come with it: enjoying the Mojito. For some people, Mojito is a familiar indulgence and for others it's just beginning to flash on their radar. This trendy Cuban-import cocktail, is concocted mainly from mint, lime and white rum. It bursts with a unique, refreshing flavor, and deserves its growing success.

Long considered the unofficial cocktail of Cuba, it developed out of a drink called Draque and became popular with Havana's high society during the 1920s. Bringing together some of the best offerings from the island — one being rum, which is distilled from sugar cane — it is still enjoyed in many Latin countries and restaurants.

This drink has a cult-like following. Part-time Cuban resident, Earnest Hemmingway himself wrote on a famous bar napkin in 1954, "My Mojito in La Bodeguita, my Daiquiri in El Floridita." The Mojito made a transoceanic leap in the summer of 1998, when it emerged in London as the hipsters' summer drink of choice, and has since recrossed the Atlantic, gaining fans on its move west.

Mojito's particular appeal comes from its distinct balance of rum with the strong flavors of mint and lime. Never too sweet, slightly sour, it refreshes the mouth and pairs well with spicy foods. When done correctly, each ingredient should be distinguishable, no ingredient overshadowing the others. A simple blend of sugar and mint leaves — manipulated by a tool called a "muddler" — combined with limes and rum will yield a fabulous Mojito. The muddler, similar in function to a grinding pestle, looks like a six-inch wooden baseball bat. Its function is to crush the sugar and mint together, releasing the essential oils. A little extra time is involved, but Mojito is meant to be a whole experience — mixing, sipping and relaxing go hand in hand. Nibbling the pieces of mint as you think good thoughts are part of the experience, and your breath ends up better when you're done.

You can find Mojito at a handful of restaurants and bars in Eugene — not only Latin-influenced joints — and undoubtedly more will



crop up as summer approaches. Taco Loco, Luna, Red Agave and Lucky Noodle are all currently serving it up. Even if it is not explicitly on the drink menu, inquire about it anyway, especially if another drink on the menu features mint.

To be your own personal bartender and experiment with flavors, try the following recipe. I think it tastes best if made by the individual glass, but it is also great by the pitcher for summer parties. Just remember — though you can't taste the rum, it's still in there packing a punch!

BASIC MOJITO RECIPE:

- 1/2 tsp. sugar
- 7-10 sprigs of fresh mint
- (never use dried mint — sacrilege darling!)
- 1 lime, cut in wedges
- 2 oz. white rum
- Crushed or cubed ice
- Splash of soda water

For a single Mojito, the tools you will need are a highball glass and a muddler (a bar spoon can substitute). Put the sugar and the mint in the high ball glass and mash the two together. The mint should be broken down into small bits and releasing its fragrance. Squeeze the juice of the lime in, reserving one of the wedges. Add the rum and enough ice to almost fill the glass. Mix it all together until the mint pieces are distributed evenly throughout. Top off with a splash of soda water — the size of your splash depends on your personal taste and tolerance. Float the lime wedge on top. Drink with a straw. **ew**

MOCTEZUMA'S

AWARD-WINNING MEXICAN CUISINE
(FORMERLY CANCUN)

50% OFF

LUNCH OR DINNER
Buy one lunch or dinner entree get the second entree of equal or lesser value at half price. Valid anytime.
Not valid with any other offer. Expires May 22, 2003

685 East Broadway • Eugene • 344-1091
HOURS: 11-10 SUN-THUR • 11-11 FRI-SAT
Delivery available through Pony Express

GOLDEN AVATAR

A Taste of the Divine...

✱ 100% Vegetarian (many vegan options)

✱ Sattvic Recipes (no onions or garlic)

✱ Complete Take Home Dinners

✱ Organic Dairy (other ingredients as possible)

✱ Rotating Menu ("by the scoop" or select one of our combinations)

✱ Café Mam (organic coffee & espresso drinks)

✱ Indian Sweets (Halva, Sweet Rice)

✱ Raised Dining Area (eastern style seating)

✱ Organic Pastries

Open for Breakfast 8 am inside Friendly St Market
Full Buffet 11 am – 8 pm Monday - Friday 2757 Friendly St 302-1365

HIGH PRIEST+ESS PIERCING

**BRING IN A FRIEND
AND BOTH RECEIVE
\$5 OFF PIERCINGS**

Cannot be combined with any other offer. Does not include price of jewelry.

675 LINCOLN EUGENE 342-6585
1425 MONROE CORVALLIS 738-7711
WWW.HIGHPRIEST+ESSPIERCING.COM