

**SERVING DELICIOUS NEW YORK PIZZA**  
 -BY THE SLICE AND BY THE WHOLE PIZZA PIE-  
 11:30AM-MIDNIGHT MON-SAT ★ 3:30PM-MIDNIGHT SUNDAY

**\$2.00 OFF**  
 ANY 18" LARGE OR  
 16" MEDIUM PIZZA PLUS  
 2 FREE 20oz. SODAS

COUPONS GOOD UNTIL  
 JUNE 5, 2003

**10¢ OFF A SLICE**  
 PLUS  
 1 FREE 12oz. SODA

**Sy's PIZZA**  
 NEW YORK

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**1211 ALDER**  
 ON CAMPUS NEXT TO SACRED HEART HOSPITAL

พิศมัย  
**Tasty Thai Kitchen**

**Traditional Specials**  
 by Owner and  
 Chef Pismai

**LUNCH SPECIALS**  
**\$2.95 - \$7.50**

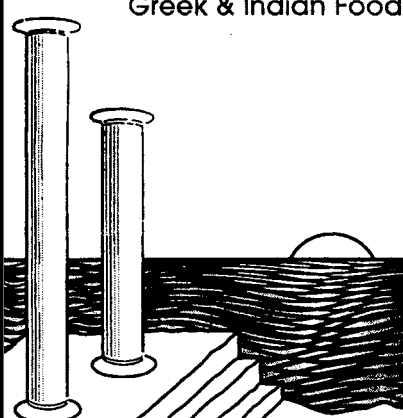
- Vegetarian Menu
- Dine In or Take Out

11 am - 9:30 pm Mon - Fri  
 4 pm - 9:30 pm Sat  
 12 pm - 9:30 pm Sun

80 E. 29th & Willamette  
**302-6444**

poppi's

**Anatolia**  
 "The Land East"  
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## Walk the Wok

News and mini-reviews of local eateries.

### THREE FORKS FLAMING WOK

Downtown, corner of Willamette and Broadway.

Keeping track of food carts can be tricky. They spring up like daisies on a sunny day, and some are gone as quickly when the weather gets cloudy. Luckily for me, the owner of downtown's latest food cart happens to be right along my regular route, on the corner of Willamette and Broadway, and it's open on a regular basis.

phoric properties, with a cautionary note from the FDA on liver damage if taken in excess. Every Wednesday at 6:30 pm, Goloka holds a kava brewing ceremony, which is a great time to ask any questions.

The restaurant recently changed managers and added a Saturday brunch to its regular menu. The delicious crisp whole-grain waffles with maple syrup are recommended, and the salad I tried was rich in color and texture, fresh and juicy, and came with a creamy,

### Jeremy Copperman, owner and chef, is a chatty UO student with a flair for sauté and apparently no need for sleep.

Jeremy Copperman, owner and chef, is a chatty UO student with a flair for sauté and apparently no need for sleep. Rain and shine he mans his shop next to the ever-popular Carte de Frisco, serving stir fried rice with either marinated tofu or pork.

Ordering a meal there is all about choices. How spicy? He varies the servings of jalapeño, garlic and ginger to taste. Veggies? There are carrots, shitake mushrooms, onions and more. The garnishes really make the dish shine: I had caramelized slivered almonds, fresh diced green onions and black sesame seeds. The heaping plate smelled wonderful, was full of flavor and way, way too big to eat alone. It's a lot of food for your dollar, and has a good flavor. Toward the end of my plate I started to feel a little heavy, and the texture was greasier as the dish cooled. Serving smaller portions, or sharing with a friend would go a long way to turning this one-trick-pony food cart into a perfect downtown lunch stop.

11 am-2 pm Tu-F. \$.

### PLANET GOLOKA

679 Lincoln St. 465-4555

This interesting little spot is a prime example of Eugene-style nodal development: Hooker's Sports Cards shop, High Priestess Piercing, Planet Goloka and Hunky Dory Pipe & Tobacco on one corner: all your basic needs met within easy walking distance.

Planet Goloka is more than just a restaurant. It is a kava bar, a spiritual center, a boutique and a bookstore, as well. Kava is the root of a pepper plant variety native to Fiji, attributed with relaxing, stimulating and eu-

almost perfume-flavored almond dressing. Like the every-day menu, the selections are simple and the dishes uncomplicated. The food is healthy, fresh and unadorned. It is all organic, and all blessed at the altar near the door before being prepared.

Keep an eye out for the Northwest Coalition for Alternatives to Pesticides (NCAP) benefit brunch, Sunday, June 1st from 10 am to 4 pm. Call 465-4555 for reservations.

Noon-8 pm M-Th, noon-9 pm F, brunch 10 am-4 pm Sa. \$.

### LEFTOVERS:

**Tarasco's**, on the corner of Fourth and Blair in Eugene, with locations in Albany and Corvallis, is taking the brave step down the stairs into the old Rumba Room spot on the corner of Broadway and Oak as a second Eugene location — another location to try their fabulous salsas and healthy Oregon-Mex style cuisine.

If you're looking for a healthy start to your summer, an **EcoRaw Retreat** begins June 6. The three-day retreat is held at the off-the-grid forest farm of Rob and Anna Miller, and is a perfect setting for learning to live lightly and eat well. For information and to register, call (718) 707-1405 and leave a message for Rob Miller, or visit [www.rawfood-vacations.com](http://www.rawfood-vacations.com)

**Marché's** adventure de cuisine takes diners to France's Rhone Valley this month. The meal is held May 28 at Marché, beginning at 5:30 pm. Call 342-3612 for menu information and reservations.

EW

**Music for Divine Dining**  
 Golden Avatar invites you to join us for our  
**1<sup>st</sup> Annual Spring Music Series**  
 featuring

**Fri May 24 Vakarasa Mbira**  
*Traditional Zimbabwean Music*

**Fri June 6 Turkish Aksent**  
*with Mahmut Genceli & Sally Corwan*

**Fri June 20 Bin Daas**  
*with Jeremy Wegner & Bobby Brown*

- ✦ 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

**GOLDEN AVATAR**  
*A Taste of the Divine...*

Open for Breakfast 8 am  
 Full Buffet 11 am - 8 pm Monday - Friday

inside Friendly St Market  
 2757 Friendly St 302-1365