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"It's my kinda place!"

New Girl in Town

Burritos, beignets and the latest local food news.

Burrito Girl

Corner of 7th Ave. & Blair. 606-3697

There's a new kid on the playground this summer. In a town full of Burrito Boys, a Burrito Girl is hanging her shingle and cooking up some great Mexican food. Actually, this little food cart right across from Taco Loco isn't really new. It's been on the corner for about a year under the name Pupusas Chavalitas — named for the owner's daughter, Chavalita, and for the wonderful hand-made pupusas. However, since re-naming to Burrito Girl, the place is much busier. A rose by any other name would be harder to remember, I guess.

The food is simple and wonderful. The burritos (\$3 each) are generous, full of cilantro, spicy salsa and sour cream. Also available are tacos, drinks and pupusas. This was my first pupusas, so honestly I can't really make any comparisons. Suffice it to say I wish I'd ordered three. It's made of a homemade corn tortilla with a thin layer of filling (your choice of beans, pork, cheese or a mix) and fried till it's crispy and golden. It is accompanied by a tangy, carrot-rich coleslaw and sour cream. The textures and flavors mix well, and for \$2 you can get a handful for a filling and tasty meal.

12-7 pm M-F, 12-6 pm Sa. \$.

CityView Deli

45 E. 8th Ave. 242-3536

This spot on 8th Avenue is one of my favorite spaces. It's seen more than a few businesses come and go, the present being a panini deli with soup and sandwiches for the lunch crowd. This incarnation features, of all the wonderful confections, fresh-made beignets.

Nothing speaks the Big Easy for me like a mountain of powdered sugar with some tender fried dough under it all and a café au lait to wash it down. Now, CityView doesn't offer café au lait on its drink menu, but a good latte did the trick of cutting the sweet rich pastry flavors. The beignets come three for \$1.75, fresh, hot and so tender you can eat them with a fork. Regular donuts always

seem like a good idea until that leaden feeling hits your stomach; but these beignets are light and fresh. It really makes a difference. The deli sells mountains of them on Saturday Market mornings, though you can order them anytime.

8 am-3 pm M-F, 8 am-4 pm Sa. \$.

Leftovers:

The **West Brother's BBQ** downtown is indeed a thing of the past. The restaurant has been consolidated into the River Ranch Steakhouse out Franklin, and Mike West will hopefully be starting something new in the space on Olive Street soon. Mona Lizza stays put, thankfully.

Speaking of, the other West brothers won't actually be opening a new **Mucho Gusto** in the old U-Lane-O/Oregon Community Credit Union building on Willamette. They sold the lease to another bank, and will continue looking for a good location for a Mucho Gusto in the area.

In raw food news, the poster-family for active raw and vegan living, the **Boutenkos**, will be in Eugene cooking and sharing raw and vegan recipes on Wednesday, July 23, from 6 to 8 pm at Conquering Lion Restaurant, 1436 Willamette. The cost per person, including food, is \$15 for seniors and student, \$25 regular. Tickets are available at the Conquering Lion. For more information, call Phyllis at 463-0800.

A couple notable finds at the **Saturday Market: Barbara's Pies** makes homemade fruit pies in the \$10 range. Barbara makes dozens of pies every Friday at her home in Grants Pass and drives them up here Saturday mornings. The sugar-free versions, especially marionberry and apple, are my favorites, sweetened with stevia and fruit juice.

Katrina's Salsa is another of my latest infatuations. You can buy it at Market of Choice, or fresh from Katrina's daughter at the Saturday Market. The texture is juicier than Emerald Valley and saltier than Tu Casa (my other favorites). The roasted garlic is really something special. **EW**

ALL DAY EVENTS:

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10AM - Jesse Marquez
Bilingual Story Time & Songs

12PM - Invincible Vince
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2PM - Daddies Music Gig

4PM - Puppet Show for Kids!

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