

GRAND OPENING SPECIAL
Buy One Entree, Get One Free
One coupon per party. Valid for Dinner, Monday - Thursday. EXPIRES: 11/30/03

Priya
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 Large Lunch Buffet Served Daily
 \$5.99, 11:30-2:30
 Private Catering and Banquet Room Available
 Lunch Buffet: 11:30-2:30, Dinner: 5-9:30

65 Division Ave, Suite M - Santa Clara Square - 541-607-1717

Novella Café

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Bagels
Pastries
Teas

A percentage of all sales is shared with the Eugene Public Library
 100 W. 10th Ave. Located inside the Eugene Public Library Entry Garden.
 Open Daily • Weekdays Open at 7AM • 683-7070

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Fantastic Seafood Entrées
Entrées change weekly.

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Gingerbread People • Bûche de Noël • Holiday Shortbread Cookies • Fudge

While visions of
Sweet Life treats danced in their heads...

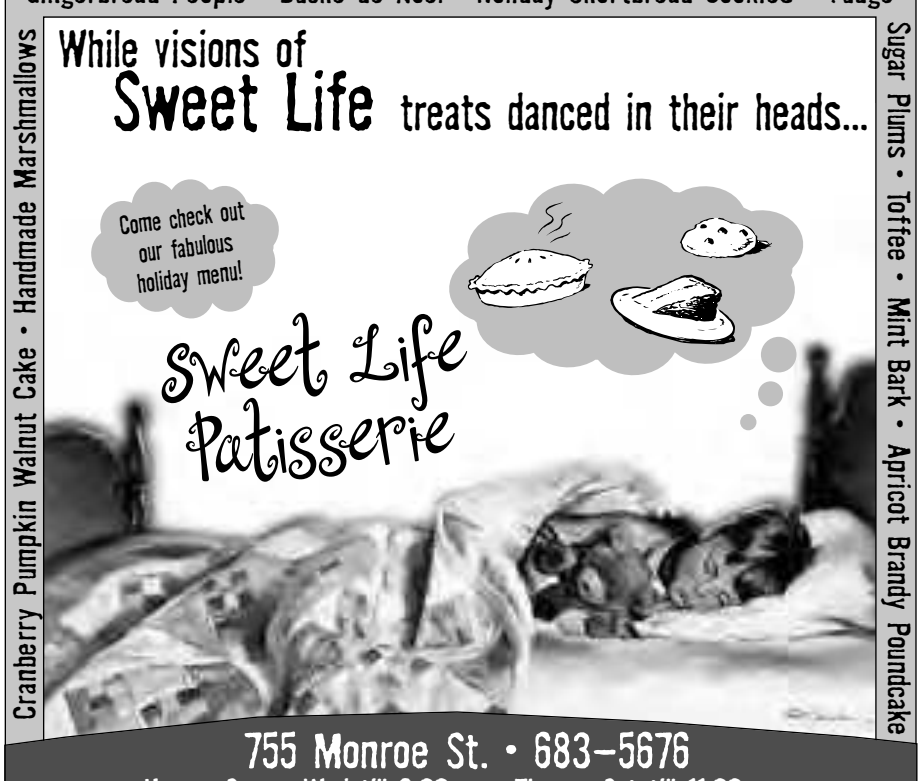
Come check out
 our fabulous
 holiday menu!

Sweet Life
 Patisserie

755 Monroe St. • 683-5676
 Hours: Sun - Wed till 9:00pm • Thur - Sat till 11:00pm

Cranberry Pumpkin Walnut Cake • Handmade Marshmallows

Sugar Plums • Toffee • Mint Bark • Apricot Brandy Poundcake



FOOD BY MARINA TAYLOR

Full Bellies, Happy Hearts

Moreno's dishes up homestyle Mexican cuisine.

The rain and chill outside felt a world away when I stepped into **Moreno's**. I have to admit I felt a twinge of relief when I found it still standing: It rises against a background of construction debris that was once AgriPac and will eventually become a Federal courthouse.

That could be good news to Moreno's. It serves only dinner, so customers won't have to deal with construction dust and noises, and the development may even live up to that little corner.

Moreno's cooks in the historic Walton House and has a history of its own as Eugene's first Mexican restaurant (started 'bout 50 years ago). With the trendiness and Americanization of the burrito and taco, I thought it might be nice to catch a glimpse of where it all began for Eugene.

A kind and polite waitress finds me a nice seat by the gas fireplace in the parlor. A few other diners, obviously regulars, chat between tables and smile welcomes at me.

Rude Mexican Food, offers some safe and familiar dishes: nachos, taco salad, chili, burritos and other Americanized favorites. But what's the fun of that? My party ordered from the regular menu, and soon the procession to our table began. Each meal warms up with a little dish of Sopa de Albondigas, a simple beef broth with a meatball. Next comes the salad — fresh and tasty romaine lettuce with a creamy dressing. I order the guacamole appetizer, \$6.95, which comes on a lettuce leaf and is a generous mound of pure, creamy, coarsely chopped avocado. It is wonderful on the chips, with a bit of salsa, and would make a nice light meal with a bowl of soup.

I try the Enchiladas de Chile Verde, \$11.95, a creamy concoction with plenty of flavor and a tart-sweet flavor from the peppers that has me soaking up every available dab of sauce. I also taste the Gallina en Mole, \$14.95, a nice dark mole with barely a hint of bitterness and rich warm spiciness.

The menu immediately lets you know you are not in American Mexican territory, listing specialties of the house you wouldn't ever find in any incarnation at Taco Bell.

I settle happily into the heavy comfortable chair and feel my mind relax into the simple surroundings. The decorations are spare, though the bold wallpaper, antique I'm sure, make up for it. Moreno's style leans toward the dark and traditional, with the occasional garnish of Crocodile Hunter paraphernalia. Someone there must like that show as much as my son does.

The waitress starts me off with a dish of citrus fresh salsa and a plate of crisp, whole corn tortillas. They're make-your-own chips, pleasantly fresh and toasty flavored, without salt.

The menu immediately lets you know you are not in American Mexican territory, listing specialties of the house you wouldn't ever find in any incarnation at Taco Bell. I have yet to see Higados de Pollito anywhere else in Eugene (livers and gizzards with a green chile mole sauce), or Nopalitos (cactus and pork). It's good to remember that Red Agave didn't invent gourmet Mexican food.

An insert in the menu, entitled John's

The dish comes with pasta and a serving of cactus relish that is marvelous. The flavor of the cactus strips is somewhere between bell pepper and asparagus, tender and exotic.

Desserts include the traditional flan, a coconut confection, cakes, and the Chocolate Moreno, \$3.95. It's a romantic dessert comprised of two Mexican wedding cookies and a cup of chocolate custard. The custard is served almost frozen, and as it melts in your mouth, the initial chocolate flavors blend and melt into a more subtle almond aroma. The texture is perfect, and a lovely end to the meal.

There's a nice children's menu, and the women's bathroom comes equipped with a changing table, a rocking chair and a stack of kid's books in English and Spanish. It's a welcome touch, and a homey reminder that this building was designed as a home.

Across the bottom of my menu it reads: "Barriga llena corazon contento, A full belly makes a happy heart." On a dark Eugene evening, I couldn't agree more. **EW**

Spiritual Growth Center

TRANS-DEMONATIONAL HOLIDAY CELEBRATION
Celebrating Unity, Honoring Diversity

Sunday, December 14 <i>Buddhism, Hanukkah</i> Guest Speaker: Joe Arpaia 8:30 & 10:30am	Sunday, December 21 <i>Winter Solstice, The Jesus Story</i> Guest Speaker: Kathy Snell 8:30am Guest Speaker: Joanna Mitchell 10:30am
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Wednesday, December 24 *Traditional Candle-Lighting Ceremony*
 "The Living Christ Within" - Rev. Sandra Lee Swift 6:00pm

AWAKEN TO THE SPIRITUAL POWER WITHIN

390 VERNAL STREET • EUGENE
 (Coburg Rd. at Rustic St. behind Blockbuster Video)
541-485-0035 • www.sgceugene.org