

BREAK OUT OF THE SAME OLD, SAME OLD

In a slump of burger and fries, pizza and Chinese food? Taste buds craving something out of the ordinary? **World Flavors** on Willamette may be the solution. As its name implies, World Flavors boasts cuisine from all over the world, hitting four continents in the process: Europe, North America, Asia and Africa. Founding partners Alexandra Sianis and Elinor Gibba bring flavors of their heritage (Greek and Italian, and African, respectively), love for cooking and family recipes to share with the Eugene community.

The newest World Flavors location opened on December 26, but the name may sound familiar to UO students. For the last two years, a smaller version of World Flavors has operated in the EMU food court at UO every Monday and alternating Fridays throughout the school year.

With a variety of dishes spanning the globe, what's the must-try, to-die-for dish? A vegetarian stew with potatoes, onions and carrots in a rich peanut sauce served over rice called African Mafe (pronounced ma-fay). This'll get you through Hump Day with ease — it's currently only served on Wednesdays and for special occasions.

World Flavors hopes "to be a warm and inviting place for the community to meet, eat, drink and enjoy a comfortable, good vibe atmosphere." It's also a must for late night, rut-breaking munchies after the bars close, as the restaurant is open until 4 am on weekends. (1044 Willamette St.) — *Anne Pick*

UKRAINIAN RHAPSODY

In an unassuming storefront in a west Eugene strip mall lies the heart of Eugene's Slavic community: **Zolotoy Petushok**, or "Golden Rooster" in Russian. Since 1990 this tiny deli has been Eugene's best-kept food secret, serving up a feeling of home to Eugene's expat Russians and Slavs and introducing American customers to the culinary heritage of a vast and diverse region. Jars of canned and pickled vegetables, Russian root beer and sunflower oil are neatly arranged on a long set of metal shelves against the wall. One tiny deli case is filled with *kefir* (a thin, drinkable yogurt), pastries, European butter and soft farmer's cheese. Another case holds a variety of hard sausages and dried, smoked fish. The shop is clean but small and a bit Spartan.

Twenty-five-year-old Darya Sims, an ethnic Ukrainian, and her husband purchased Zolotoy Petushok two months ago. Sims arrived in the U.S. in 2000 for college, became a citizen, joined the Army's airborne division and met her husband while stationed at Fort Huachuca, Ariz. Her in-laws live in Florence, and they told her about Zolotoy Petushok last year, urging her to visit it. "I did not believe it!" she says. "I did not expect to see a place like this in Eugene." Sims and her husband had often talked about wanting to run their own store — something European — and when they learned Zolotoy Petushok was for sale they leapt at the opportunity. The store's decorations and atmosphere remind Sims of home. "You can just sit down, drink some tea and talk about life and whatever with the owner. This is a place where I wanted to be as a customer, and I figured this is where I want to work," she says. "This is a hangout place where people can have lunch, have dinner, look around and see what they like and take something home."

Sims provides a full menu of appetizers, soups, drinks and desserts for sit-down lunch and dinner service. She frequently travels to Salem to bring back loads of Ararat Bakery's baked goods and maintains a good supply of grocery items like noodles, grains and candies.

Her menu highlights the staples of Russian food — hearty meats and vegetables which stick with you and help you survive long northern winters. Delicious bright red borsch, beet soup made with meat or vegetable stock; *pelmeni*, half moon shaped pillows of dough filled with carrots, potatoes or potatoes and mushrooms and garnished with sour cream. *Golubtsi*, mouthwatering ground meat rolled into a tender cabbage leaf and baked with tomato sauce. Rich, smoked sausage sautéed with onions and served alongside buttery mashed potatoes. Oh, my gosh, and the handmade baklava. And real, nutty, chewy, slightly sweet dark rye bread! Let your taste buds wander. (3163 W. 11th Ave.; 393-0091) — *Vanessa Salvia*



TODD COOPER

WELCOME TO WHITEAKER

The comforting bread-and-cookies smell of New Day Bakery has been replaced by the comforting simmering tomato and balsamic vinegar smells of a brand new Whiteaker neighborhood restaurant, **Pasta Ravello**. Launched by Red Barn owners Dan and Mandy Beilock, the former soup, sandwich and treat stop has been given a Tuscan-inspired makeover and is dishing up freshly made ravioli, fettuccine, gnocchi, antipastos and, of course, plenty of wine and cheese.

Pasta Ravello's manager, Danielle St. Hilaire, explains that the local, organic philosophy embraced by the nearby Red Barn grocery is also integral to every dish served in the restaurant. While the servings are far from scanty, she emphasizes that when it comes to high quality, crafted foods, less is more. She uses cheese as an example.

"We use less cheese because it is good cheese," she says. "We don't pile everything on in that American way of eating." The opening menu at Pasta Ravello features both an Oregon and an Italian cheese plate, and one of the soups available the day we stopped in was a creamy artichoke and Rogue Creamery blue cheese concoction; no shortage of stinky goodness here.

The menu also allows for half portions of most pasta plates so patrons can taste smaller amounts of the overwhelming combination possibilities (nine types of pasta and six sauces, for those who care to do the math). There are eggless and whole wheat options available, and St. Hilaire says they will eventually move to adding both a vegan and a gluten-free menu, once their kitchen "has a solid grasp."

Pasta Ravello encourages an experimental eating experience, welcoming questions and providing a "foodie" atmosphere without the stuffiness. The restaurant features some stunning local art and plans to host revolving shows as their business settles in. Watch for the addition of rustic pizzas and sandwiches in the next few months. (345 Van Buren; 338-2956.) — *Adrienne van der Valk*



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