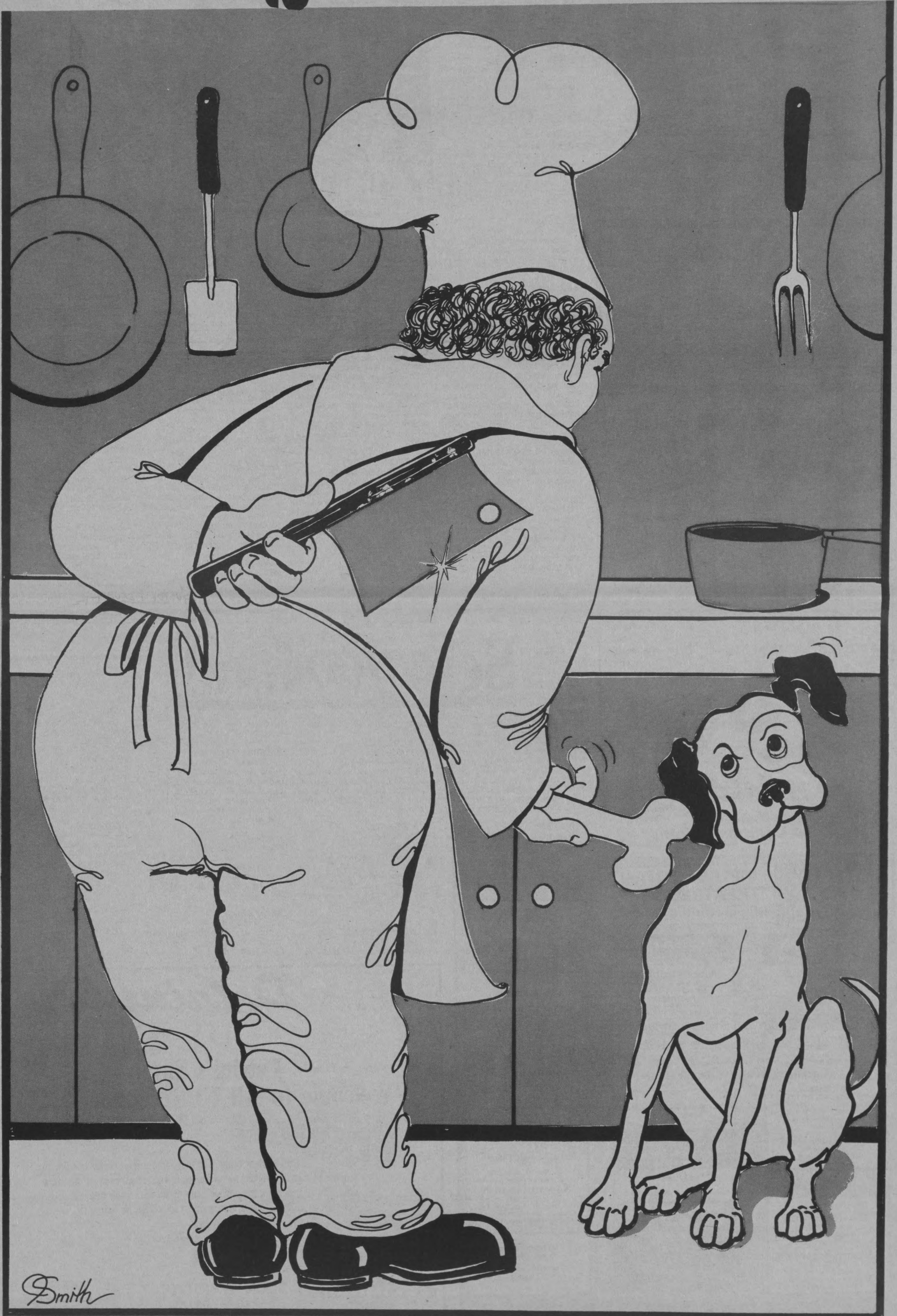


Dining and Entertainment



UCSB Campus Food's A Treat!

Gustov Flaubert

If you ever find yourself in that charming little village of Isla Vista tucked away in the untamed country of Santa Barbara, don't be afraid to test the limits of your culinary knowledge by experimenting with the unique and sometimes lethal native dishes found in the UCSB catering services. Using only the choicest of dehydrated and chemically enhanced artificial preservatives, one can always be sure that your meal is always dead before you eat it.

The choicest of the campus' dining adventures can be found in the University Center cafeteria. Like the labyrinth of Minos, the daring conno-sewer must lower themselves into the bowels of the UCen, following the sweet, pungent scent of decaying whatever. Once found, you will be dumbfounded at the nouveau-McDonald's atmosphere, complete with dazzling grease-stained colors that lend just the right image of painful excrement to your subconscious.

Your waiter, who will usually be known as "Gus" or "Duke" will escort you to the plastic designer food trays, and then monosyllabically inform you of the daily specials that food services have found in the rubbish bins the day before. Personally, I found the Cup o' Noodle Flambe to be the most intriguing specialty of the house. The scent of kerosene was a subtle introduction to the styrofoam tenacity of burnt pasta. And though I would not usually recommend this with a smoking dish, the cafeteria offers an excellent selection of curdled milk that goes grandly with charred food. How does one find a good vintage? Simply shake the carton up a little, and if you hear squeaks of "earthquake!" from mutated bacteria, it's good.

Even so, you just cannot resist trying their fresh catch of the day, brought in that morning from Goleta Beach. Why, with just the right amount of seasoning and paint cleaner, the wondrous, yet unnamed species of marine animal can be mercilessly slaughtered, gutted and made ready for eating right before your eyes. The natural flavour of ARCO tar and petroleum is excellently accented by the slightest hint of rusty iron from the cafeteria's own special garden spices.

After enjoying the cafeteria you will be drawn against your will to the pride of UCSB's food services, the Carrillo dining commons. The exclusivity of this restaurant is undeniable, as the attendants at the door do everything but strip you down and inject you with sodium pentathal in order to confirm your identity. I often heard the pitiful cries of the poor sons-of-bitches who attempted to sneak in. Luckily, the firing squad quieted them down nicely.

The expert and efficient operation of the servers invoked fond memories of newsreels of the Jews in Aushwitz. In an orderly single-file line patrons were marched through, being offered succulent dishes that had very generous portions of flies and cockroaches. Among the entrees not to be missed, the Spaghetti ala Tarzan is a true discovery. Indeed, I could imagine myself being supported by these hardy strands, with blood-red sauce between my fingers, gluing me to my dinner.

After dinner, a cup of coffee does wonders for your digestion, as well as for unclogging your drainpipes. The rich aroma of UCSB's own natural blend will bowl you over, resembling a mixture of my aunt Beatrice's septic tank and a skunk dipped in Hershey's chocolate.

The atmosphere is simple, yet provocatively abhorrent. The curtains, surely a bargain basement special from Zody's, clashed magnificently with the tropical fish design on the worn, World War II surplus carpet. Food service attendants were of a sturdy stock. In fact, when insistant on cleaning up the table I was sitting at, they did no less than knock my elbows off with the blunt end of an axe and trample on my face with metal tipped military boots.

If you want to get away from the modest, homey style of dining, there is absolutely NO other substitute for the campus' creme de la creme establishment, the Faculty Club.

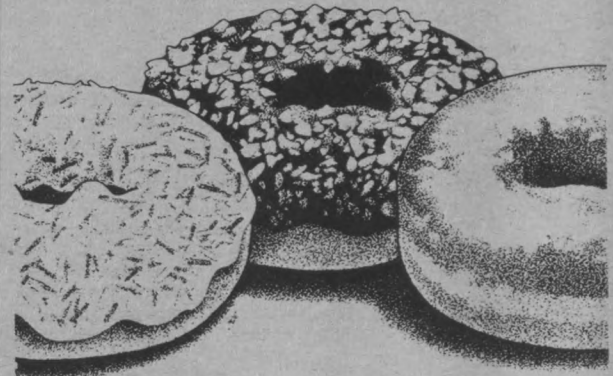
Upon entering, you will be moonstruck at the gillions of famous and infamous personalities eating here. Exchangeur Huttenmutter is a regular there, often seen with the manager rolling dice for the price of his meal. The club is known as an architectural marvel, having been designed by three siamese guinea pigs from the biology department who only had one brain between them.

The actual cuisine of the club is not prepared there. This is a result of the kitchen suffering a nuclear meltdown in 1986. The meltdown was unfortunately not discovered until after a philosophy department banquet. The attendees were served cornish hens that went off the geiger counter scale, and all perished from radiation poisoning soon after the baked Alaska was served. The late philosophy professor Ivan Petrolikov was quoted as saying just before he kicked off, "If you meet the Buddha, take him to the Faculty Club."

But the cuisine, which they import from Jerry's Tune-up and Quiche Masters, still rings with a transcendent quality that stands unequalled in the spectrum of human or alien experience. This is undoubtedly largely owed to the major percentage of hallucinogenic stimulants baked in that Jerry himself creates in his basement laboratory. Apparently his secret formula is all the rage in Mexico and Colombia, and people are just dying to get it.

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Cafes

ARNOLDI'S CAFE
600 Olive, 962-5394
Steaks and chops, homemade spaghetti and ravioli. Open 5 p.m.-11 p.m. Closed Wed. Price range: \$7.50-\$11.45.

BRIGETTE'S
1327 State St., 966-9676
Serving California cuisine. Good selection of beer and wine. Take-out orders as well. Open Mon-Sat 11:30 a.m.-2:30 p.m. and 5-10 p.m. Closed Sun. Price range: \$5-\$10.

CAFE 5 POINTS
3979 State St., 967-9701
Located in the Five Points Shopping Center, State and La Cumbre. Casual, comfortable atmosphere. All-day menu featuring lots of appetizers, gourmet burgers, sandwiches, salads and delicious house specials. Serving 11 a.m.-12 p.m. daily., Sat and Sun Brunch 10 a.m.-1 p.m. Price range: \$2.95-\$5.95.

CAFE SIENNA
1022 1/2 State St., 966-7844
Specializing in espresso, cappuccino, light lunches, pastries, desserts, italian sodas. Open 7 a.m.-10:30 p.m. daily. Price range \$.50-\$2.00.

CAFE SUISSE
133 N. Fairview Ave., 964-2747
Continental foods with a Swiss touch. Lunch features sandwiches, salads, soups \$3.15-\$5. Dinner specialties are veal dishes. Homemade desserts \$5.15-\$9.45. Lunch 11:30 a.m.-2:30 p.m., dinner 5:30-9 p.m. closed Sun and Mon.

CHARLOTTE
742 State St., 966-1221
Orifinal menu from Southern France and Italy. Homemade bread and pastries. M-W-Th 8:30 a.m.-9:30 p.m. Closed Tues. Fri & Sat 9 a.m.-9 p.m. Price range \$3-\$9 lunch; \$6-\$12 dinner.

HARRY'S CAFE
3313B State St., 687-7910
Great food at reasonable prices, the best drinks in town. The walls tell the story of Santa Barbara. Full bar. Open Mon-Thurs 10 a.m.-midnight, Fri-Sat 10 a.m.-1 a.m., Sun 4-10 p.m. Price range: \$3-\$16.

JOE'S CAFE
536 State St., 966-4638

Charcoal broiled steak, seafood, sandwiches, and salad, etc. Full bar. Hours: Mon-Thurs 11 a.m.-11:30 p.m., Fri-Sat til 12:30 a.m., Sun 4-11:30 p.m. Price range: \$4-\$30.

MANILA CAFE
5744 Hollister Ave., 964-6635
Intimate place with every meal cooked to order. Beer and wine. Open Mon-Sat 6 a.m.-2 p.m., Sun 7 a.m.-2 p.m. Price range: \$2.25-\$5.

ONE STATE STREET CAFE
1 State St., 963-4466
Coastal cuisine served at a sidewalk cafe. Fresh soup and bisque daily. Open for breakfast, lunch 7 a.m.-3 p.m., dinner 5:30-9:30 p.m. except closed for dinner on Monday. Price range: breakfast: \$2.75-\$6.95, lunch \$2.95-\$6.95, dinner \$6.95-\$8.95, entree: \$10.95-\$14.95.

OUR DAILY BREAD BAKERY AND CAFE
831 Santa Barbara St., 966-3894
Fresh baked bread, delicious deserts, soup, sandwiches and pizza. Open Mon-Fri 7 a.m.-5:30 p.m., Sat 8:30 a.m.-4:30 p.m., closed Sun. Price range: \$.25-\$4.

PALACE CAFE
8 E. Cota St., 966-3133
Specialties Cajun and New Orleans type dishes, alligator in season. Open Sun-Thurs 5:30-10 p.m., dessert 10-11 p.m., Fri-Sat 5:30-11 p.m., 11-midnight dessert. Price range: \$10.50-\$21.

PARADISE CAFE
702 Anacapa St., 962-4416
Lunch, dinner, weekend Brunch, patio dining, full bar, steaks, chops, seafood, oakwood grill. Mon-Sat 11 a.m.-11 p.m., Sun 8:30 a.m.-11 p.m. Price range: \$4.75-\$18.95.

RUBY'S CAFE
734 State St., 962-9688
American food, omelettes, burgers, daily specials. Very reasonable prices. Beer and wine. Open 7 a.m.-5 p.m. daily. Price range: \$1.25-\$6.95.

SEA COVE
801 Shoreline Dr. (at Leadbetter Beach) 965-2917
Built right onto the sands of Leadbetter Beach, this charming patio restaurant offers fresh, delicious foods throughout the day. Seating available on

the glass-enclosed deck or at the outdoor patio tables. Open daily 8 a.m.-9 p.m. full breakfast served 8-11 a.m.; lunch and appetizers all day long. Beer, wine & champagne served. Dinner 4-9 p.m. Price range \$3-\$15.

SEASIDE CAFE
324 B State ST., 965-0358
Serving breakfast and lunch daily in a family style atmosphere. Open Sun-Thurs 6 a.m.-11 p.m., Fri-Sat until midnight. Price range: \$.75-\$6.95.

SOHO
21 W. Victoria St., 965-5497
International cuisine in a warm casual environment. Great international beer and comprehensive wine list. \$2.50-\$9.50. Open Mon-Sat 11:30 a.m. to midnight.

ZIA CAFE
421 Milpas St., 962-5391
New Mexican food. A unique blend of Mexican and native American food. Beer and wine. Open Tues-Sat for lunch 11 a.m.-2:30 p.m., dinner 5:30-9:30 p.m., until 9 p.m. on Sunday. closed Monday. Price range: \$4.50-\$8.

Cafes

He's the hero - that's right,
the hero!!



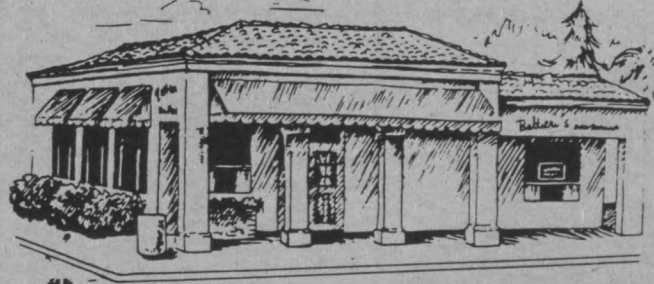
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