

making waves: Drinking And Dining At Sea

By DEREK E. JOHNSON

I s your group ready for the Ultimate Party? You've done it all, you say. You've had beach parties and theme parties, formals and informals, brunches, dinners and "all-nighters." But you haven't done it all until you've had a party at sea.

Sea Landing, in Santa Barbara Harbor, offers a dinner cruise aboard the 88-foot Condor to groups of up to 75 people. Dinner cruises leave at 7 p.m., and can be scheduled on any night of the week. The three-hour voyage includes a full dinner featuring steak or fish prepared on board, a serve-yourself cocktail bar and dancing to a live band.

Manager Dave Kamens, or "Dr. Dave" as he is known (he holds a Ph.D. in history from UCSB), said Sea Landing first launched the Condor in 1979 with the intention of using her as Santa Barbara's only dinner cruise vessel. "During the day we use her for sport fishing trips, during the evening as a party boat," Kamens said.

The base price for a dinner cruise is \$750 on Friday or Saturday nights, and \$650 for other nights. This price includes boat, crew and dinner. Guests must pay for their own drinks at the bar, and the group may provide its own band or let Sea Landing make the arrangements. In either case, the cost of the band is extra. Reservations must be made at least thirty days in advance, and a deposit of fity percent is required.

According to Kamens, parties on the Condor can take almost any form. "The ship is superb for theme parties," he suggested. "With a little decoration provided by the guests we've had great Halloween parties, Valentine's Day parties ... you can even have a toga party, but not the same as in 'Animal House,' please." He added that the Condor can also be chartered for wedding receptions and other occasions. "We'll even do burials at sea," he said.

Since Condor is a party boat, Sea Landing is necessarily concerned about the use of alcohol on board. "We have to be worried about under-age drinking," Kamens said, "we don't want our liquor license revoked." Guests are not allowed to bring alcohol on board, and serious violations of the rules regarding liquor may be cause for aborting the cruise and returning to port.

For smaller parties, Sea Landing also offers two-hour and full-day cruises aboard the catamaran Slingshot. Slingshot comes fully equipped with a galley, a bathroom and a tape deck, and may be chartered for sunset trips, small parties, windsurfing trips, or picnic cruises. Guests are invited to sail the boat while at sea, and sailing lessons are available. Charter fees range from \$60 for two hours on a weekday to \$225 for a full Saturday or Sunday.

Sea Landing, however, provides more than just parties. They maintain two sportfishing boats, the Sea Hawk and the Hornet, both of which have well-stocked galleys and are available for a variety of fishing expeditions. Novice fishermen may rent complete tackel outfits at Sea Landing's bait and tackle shop. The Truth is a fully-equipped dive boat, and is perfect for offshore research or filming trips. Charters are for one or more days.

The Condor, in addition to her function as a party boat, can be chartered for island trips, which feature a naturalist from the Nature Conservatory to inform and to answer questions about the Channel Island environment. Beginning in February, Condor will take trips to the open sea for an afternoon of whale-watching, at a cost of \$12.50 for adults, and \$8 for children under 12.

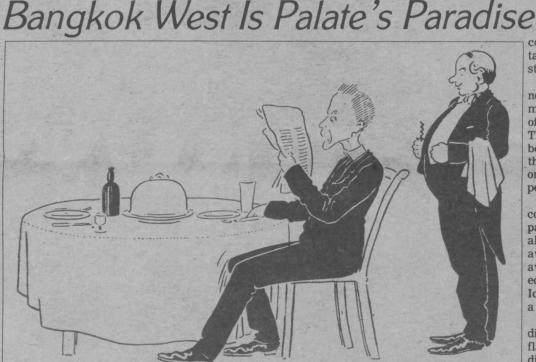
Looking around for something to do with your group? Maybe you haven't looked far enough off-shore yet. If your group has the money (Dinner cruises are can also be great money makers), and seasickness isn't a problem (leave the landlubbers behind), grab your friends and cast off.

eating out:

By DENNIS BELL anta Barbara is a veritable pot pourri of gastronomic opportunity and it seems there's always a new name to add to your list of "places to try." Bangkok West is one place. Specializing in authentic Thai cuisine which is too commonly and unjustly described as hot 'n spicy — Bangkok West offers a wealth of deliciously unique dishes in a comfortable if uninspired atmosphere.

A low partition divides the main dining area which in animated with roughly two dozen cloth-covered, candle-lighted tables and a small bar. Gracing the walls are a series of convincingly authentic 20 x 30 inch glossy photographs depicting the pastoral life of Polynesia, along with several sparse bookshelves, and pairs of sculptured brass peacocks. The heart of any dining experience, however, lies in the kitchen, and here Bangkok West shows its true colors.

The menu is a palate's ticket to paradise. Prices range from \$3.25 to \$8.95 and all dishes are available in mild, medium, and spicy-hot versions — the latter may leave your tongue intact but smoldering. Angel Wings (Peeg-Gai) are a house speciality — chicken wings



stuffed with clear noodles, vegetables, sweet plum sauce, and ground peanuts a far cry from the Colonel's fried frickasies. Tohm Jued Woon Sen is another special entree. This seafood soup is served in a "fire pot," a boiling silver cauldron filled with a broth of lemon grass and corriander, and pieces of shrimp, clams, crab claws, squid and fish. The fresh, rich seafood tenderly cooked in a very spicy but refreshingly tangy lemon broth makes this an outstanding dish.

Available a la carte is a menagerie of noodles, soups, vegetables, and curried meats. Kao Pahd Prik is a savory blend of fried rice, mint leaves, chili and pork. The broccoli with dried chilia and black bean sauce should not be neglected, nor the Say Toy, consisting of barbequed beef on skewers with cucumbers, toast, and peanut dipping sauce.

Thai beer provides excellent accompaniment to the meal. Singha, in particular, is a powerful (12 percent alcohol) but smooth, full-bodied beer available in 12 or 25 ounce bottles. Also available are Amarit, a less potent but equally favorable brew, and ginger tea. Ice water is served with a twist of lemon, a necessity in Santa Barbara.

What is most remarkable about these dishes is the balance and the depth of flavors. Each ingredient is distinguishable in its own right, yet, the myriad of sauces, meats, spices and vegetables combine in harmony, forming a symphony of flavor. Above all, it is the uniqueness, the discovery of new flavors, which makes Bangkok such a satisfying experience.



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Friday, February 17, 1984 3A

night life: Not Much To Do After Two

By V

Question: "What's there to do in this town after two a.m.?" Answer: "Not a whole helluv'a lot!"

During the prime weekend hours of nine p.m. to one a.m., you can dig up innumerable decadent delights to suit your tastes. But, try to find a band that's still boppin' after the bars stop serving alcoholic beverages and you are SOL. (For those unfamiliar with this term, it means you're out of luck bub!)

I'm from Tulsa, Oklahoma. Most people compare this plains state with the ghost towns of the western frontier movement - dried-up and dead! But, such is not the case. Living on Tulsa Time means knowing how to party and have a good time right up till the cows come home or till the sun is rising over the treeline. At the famed Rusty Nail Saloon on the other side of the Tulsa tracks, the bands don't even begin to

warm up until midnight. And, they don't stop until the sun's aglow on the eastern horizon.

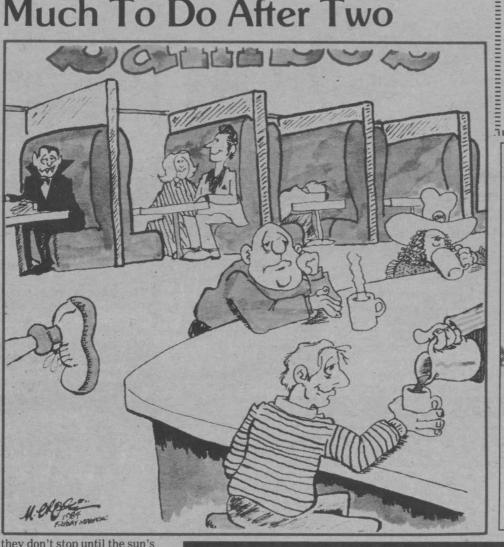
Then for a rousing pick-me-up, all the two-steppers head off (not on their ponies) for breakfast at one of the several all-night breakfast houses. Now, Santa Barbara must be commended for it's all-night food culture. If you've nowhere to go, then there's always a place to sit and eat.

In Santa Barbara, there's more than pancakes and IHOPs to taunt the midnight palate. In the downtown area, you will always find a line at J. K. Frimples. The two principle traits of this hub are a tree that sprouts up in the center of the diner and a dessert which is the restaurant's namesake. A frimple — that indescribable pastry puff, filled with custard and covered with all manners of topping. The *hot fudge frimple* probably reigns as the pastry most often ordered. The menu is not, however, limited to frimples; many folks go in at three in the morning and order a dinner most of us usually would eat at six or seven.

If you're waaay dowtown, then you might wish to try Fred C. Dobbs & Sons Emporium in Montecito. This is a humble but lovable cafe/coffee shop with an outdoor patio you can't use after dark. What to eat? Eggs and cakes always go over well! But, like all the all-niters, there is a plentiful menu of other fares to tempt your tastebuds.

Then when you're nearer the campus, there's always faithful Heidi's Coffee Shop in Goleta. Most locals know it as "Heidi's Pies." (Need I name the specialty?) Pie a la mode or cream pies or fruit pies or nut pies or ... or ... or ... just about any kind of pie can be found in some shape or form at Heidi's. Of course, they might not have your favorite in supply at four a.m. (Just a warning.)

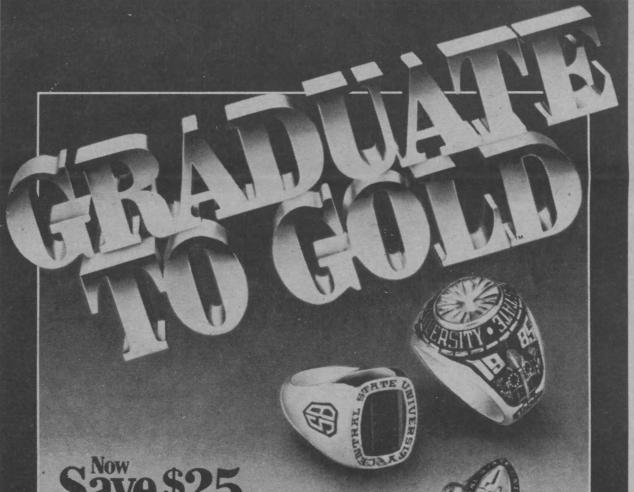
For those of you with a flair for flavorful creativity, there are several 7-Elevens sprinkled throughout Santa Barbara county. The latest in micro-wave oddities can be found in abundance, as well as every conceivable brand or flavor of sodie pop. This quaint store also provides you an opportunity to check out fellow insomniacs or at least their





Two eggs, two pancakes, bacon or sausage and coffee: \$2.00. Monday-Friday 7:30-10:00 AM.

breakfast at ucen cafeteria



cars — sometimes it's difficult to see through those smoked windows.

If you're downtown, but too high to manage driving and not ready to deal with mass humanity in a restaurant, there's the 221 Club on Montecito St. near Highway 101. Coined an "after hours bar," the club offers coffee and other non-alcoholic beverages and dim lighting. Oh, there are also free sandwiches. As for sight-seeing ... well ... most everyone's eyes have by this time become dime slots. 221 provides a place to recoup before heading home or setting out for yet another proclivity.

Athletic types who find their adrenaline just cannot slow down before five or six a.m. could try bowling. Yes, it's true. You can bowl in Santa Barbara right 'round the clock. The Orchid Lanes, conveniently located in Goleta, are open 24 hours every single day of the week. There is also a billiard room, a coffee shop, sports shop and, before two, a cocktail lounge. Sounds like an all-night delight. There's also country music and entertainment at various times.

Of course, a little ingenuity can go along way. Sometimes the wildest times go on right in your very own apartment. ("There's no place like home ... there's no place like home.") Ever try a game of twister with the basketball team? Or warming Cognac over a bon fire on the beach? Or a three a.m. picnic at Lake Cachuma? Or just about anything you can imagine. In Santa Barbara, after hours frivolities are left to the imagination of the natives — and the Santa Barbarians can grow very restless.

FRID Amagazine

Editor, JONATHAN ALBURGER

on 14K gold College Rings.

February 21

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Daily Nexus



cuisine: Santa Barbara Caters

By SANDY JOHNSON and J. ALBURGER

isneyland on a plate?" Yes, it can be described as exactly that. Let your mind wander back to the last catered wedding or party you went to. All of those delectable imported cheeses and meats, beautiful fruits and carved vegetables, and those sinfully delicious desserts staring at you. You can already feel yourself bulging at the seams. You wish you were dressed in your Pig-Out clothes, not your made-to-fit tight tuxedo or other formal wear.

There is an air of magic that catered food brings, and almost no one can say no. Sense of sight and sense of smell definitely conquer all in this business. The elaborate food to

be savored is very carefully and thoughtfully prepared by catering experts. Catering is an art that chefs take pride in internationally — chefs dedicated to the preparation of not only delicious gourmet food, but to exquisitely *beautiful* food.

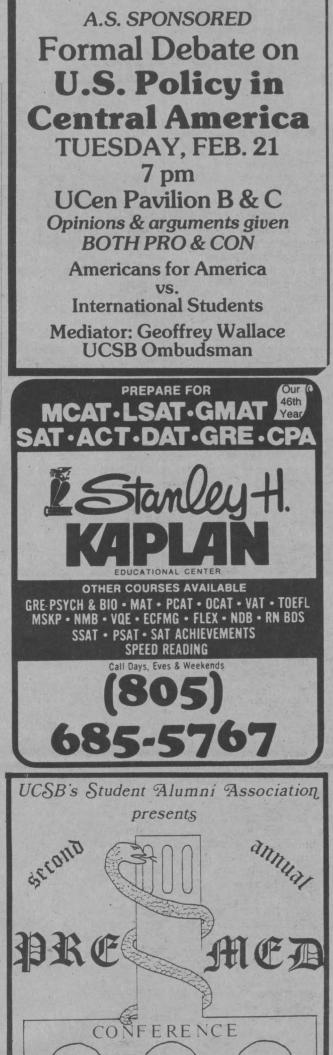
Although most caterers in this area busy themselves with the more well-to-do, designer label crowds, most companies also provide special services for smaller affairs and luncheons. The Metro Cafe, located on State Street in Santa Barbara, caters from large parties and weddings on down to making boxed lunches for airplane trips. They also serve local businesses lunches during the week. Owner Doug Downs boasts of his Broccoli and Tomato Salad, which he claims can't be imitated. "We're offering Disneyland on a plate!" says Downs. Fitting most any budget, the Metro Cafe

however, Pierre LaFond and Company, located on San Ysidro Rd., prepares picnic baskets to suit even the college budget. What could be nicer than a quiet picnic for two on a secluded beach, with all of the food made just for you? Pierre's chefs will provide all of the necessities plus a touch of class: a real picnic basket, equipped with a tablecloth, napkins, cups and flatware. They'll fill it with mouthwatering foods from their deli, such as pasta with seafood salad, cheeses, fruits, specially prepared vegetables, desserts, and even a game hen as a main course if you'd like. You may provide the wine to top off this feast. The basket requires a small deposit fee, or you may purchase one for future picnics. Pierre LaFond also caters to parties and weddings, although they don't actually serve the food.



With foreign imports and local grown produce, Santa Barbara's D. Crosby Ross caters to those who care about beauty, purity and freshness: chesses from around the globe, filo dough, pirouskis, exotic salads, new Italian creations, and the special house truffles. Cooking and catering are "creative ways to express yourself - and feed yourself," DCR's assistant manager Nancy Kahn said. "I love to eat."

Most of Crosby Ross' cuisine is not really catered, but prepared for the customer to pick up and take out. They will in certain circumstances, however, cater for a nominal fee, and they do offer quantity discounts. The "Pantry" sports a new kitchen, and the general DCR store features a complete line of cookingware. On weekends they often invite guest cooks to demonstrate traditional



caters to both large and small events, with "never a dissatisfied customer."

Hand-made breads and pastries are a specialty at Sally's Gourmet Catering. Sally has been in business for eight years, and takes pride in customized service and a wide range of speciality foods. She will provide referral for both florists and photographers for any catered affair. Sally's chefs will prepare the foods you select, ranging from vegetarian to Oriental, Indian, Turkish, Greek, Italian and beyond. Their freshly prepared gourmet foods are priced according to type of food and size of party.

If you are looking for something smaller, more intimate,



foodmaking, such as pastas, and whip up creative dishes. These catering businesses

in Santa Barbara help each client plan the party of his or her dreams. Customers want exceptional food and service, and these companies provide just that: they satisfy high expectations.

In any case, catering has a lot to offer to budgets of most any size, and often clubs, sororities and fraternities hire a caterer for their functions. Why not impress the heck out of friends at your next I.V. party with a few platters of imported cheeses and sausages. Watch the party hop! special interest workshops
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