

Eye on Campus

Campus cultures come together

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"I want you to take a moment... Imagine if there were only one group of people on the entire earth. Wouldn't that be a little boring?"

If what sophomore Jonathan Toomey said is the truth, Penn State Delco is the most exciting place on the planet. An example is Delco's amazing Multicultural Day.

Once again, a carnival like atmosphere took over the ever popular Classroom building's lounge, during common hour on the 20th of November.

Upon descending the stairs to the lounge, students were greeted with scores of sights and sounds.

From the glass doors in the back to the bathrooms next to the Lion's Eye newsstand, there were people everywhere. Like swimming in a sea of brown and black with grains of white floating here and there, everyone was both talking and moving at once.

"Wow, this looks exciting," sophomore Jared Szymurski said as he rushed straight for the food line.

Tables were topped with mouth-watering foods from more than 12 countries. Next to that a delicious exhibit of "authentic" Chinese food and culture was on display.

Opening the events was a traditional Chinese tea ceremony presented by students in Dr. Greene's World Music class in conjunction with the Asian Club, narrated by master of ceremonies senior Twanna Taylor, who helped make the events possible with a large amount of proceeds from Barbara Jackson-Williams and Jeff Bauer of student life.

After the tea ceremony, Taylor introduced a very special student presentation.

Curtis Fisher, an alumnus of Delco, brought his all-black fifth-grade class from the Village Charter School in Chester, just for the day's multicultural events.

"[This is] an excellent way to expose these guys to diversity," Fisher said.

Delco Students and many others listened attentively as two fifth graders taught them about Native American cultures. Then, Taylor continued with the next leg of presentations: the dances.

The first dance was lively and entertaining. Three couples clapped, kicked, and sprung their way into the now pulsating hearts of the audience.

The dance was performed and sponsored by members in the International Awareness Club, led by club president Uzair Qadeer. The animated choreography was taken from a 2001 Indian movie, "Mohabbatien" according to junior Deleep Nair.

Sophomore Nyrobie Goldstein took stage next doing a tap-dancing number. With his reputation preceding him, he went straight into the act.

His feet were incredibly fast; the audience could actually feel the fury of how he danced, many feeding the already vibrant atmosphere with responsive sounds of exclamations in the form of "oohs", and "ahhs", and one "Don't hurt nothin'!"

Liberty Reardon, or perhaps better known now as a "Delco Hottie," performed a belly dance. All eyes were focused on her as she danced. Reardon was adorned with a circular gold chain around her waist, which teasingly clinked while she moved.

Some of the visiting grade-schoolers bashfully hid their eyes behind their hands. Reardon left in her wake silly and confused grins.

"It was a very arousing performance," said sophomore Philip Freda.

Bursting through the crowd, the



Photos by Anteia Consorto
Above, the Asiatic group poses for a quick photo right after they strutted their stuff during the fashion show. Liberty Reardon, below, performed a sultry belly dance.

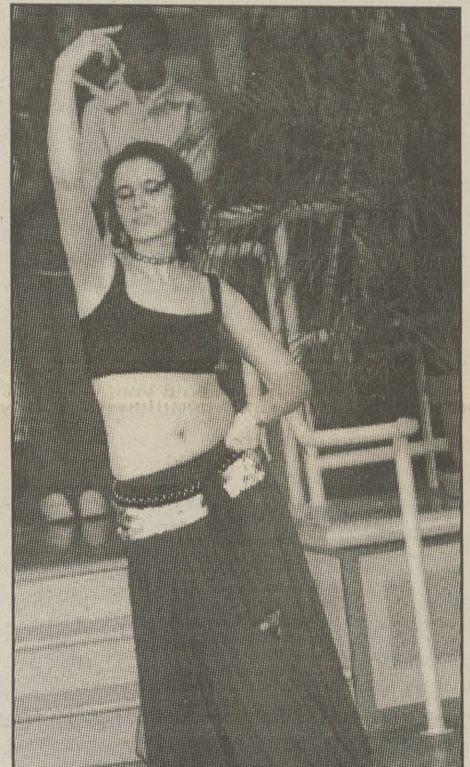
Nittany Lion pounced, dressed in African garb.

It was time for the fashion show.

Narrated by SGA member, Narissa Ali, this year's fashion show boasted 12 nations dressed in fascinating attire of both modern day and traditional times.

Opening with the Americas, United States and Mexican culture students walked down the runway, showcasing smart evening apparel. Next, walking on rose petals, students representing African countries sauntered down the aisle in simple yet colorful robes. Students from Asiatic countries, such as India, strutted down the runway with beautiful complex silk "kurta" or pajamas, of which the origin of the name comes from, according to sophomore Alpesh Patel.

"[Multicultural Day] was the best way of spending my time today," junior Kelly Johnson said, "it was much better than watching black and white T.V."



Restaurants in Review

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The semester is winding down and all your hard work deserves a reward. What better way to treat yourself than getting together with friends, family or your significant other and enjoying a meal prepared by someone else?

Philadelphia and its surrounding suburbs is a food-lovers Mecca, and below is a guide to help you pick the perfect place for any occasion.

Buddakan, located at 325 Chestnut St. in Philadelphia, is a great place to go with a group. This Zen-like restaurant, which has been named one of "America's Top 50 Restaurants" by Travel & Leisure magazine, and "Top Restaurant for Fun," by Gourmet magazine, houses an 10-foot golden Buddha, an elevated communal dining table, creative chairs-the backs of which are covered with black-and-white photo portraits, and a wall of flowing water. This impressive atmosphere is matched with outstanding pan-Asian food so abundant, it is ideal for sharing. Appetizers include Crispy Shrimp Spring Rolls (\$9), and Edamame Ravioli (\$10), along with a variety of salads, noodle dishes and rice. For dinner, some selections include the Wasabi-Crusted Filet Mignon (\$28) and the Sesame-Crusted Tuna (\$27). This is a restaurant to go to when celebrating a special occasion. It is pricey, but well worth it for the service, ambiance and cuisine. Reservations are essential. #: (215) 574-9440

For a more moderately priced get-together head over to Manayunk's **Hikaru**, located at 4348 Main St. in Philadelphia, a casual, fun atmosphere where tables on the first level can seat up to eight of your family members and/or best friends. This restaurant is food and entertainment all in one, for each table has its own chef who prepares your meal before your eyes, tableside. This type of

service is known as Hibachi, and one can order anything from steak and shrimp to other types of seafood, like lobster and salmon, to chicken. Each entrée is accompanied by soup, salad, white or fried rice, and vegetables. This Japanese contemporary restaurant is not to be missed, and Manayunk is a great place to walk off all the calories after dinner. Note: it can get very noisy and tables are quite close together. #: (215) 487-3500

The best place to get a late-night meal or snack is **Minella's Diner**, 320 W. Lancaster Ave, Wayne. This landmark has been around for years and is open 24-hours a day, seven days a week. They serve breakfast around the clock as well as other delicious plates. Some of their specialties: waffles with fruit and whipped cream, hamburger deluxe with onion rings and cheesecake and banana cream pie. The staff is friendly and will welcome you in —no matter what time of the day (or night). #: (610) 687-1575

You've been consumed with school work due to the upcoming finals and have had little time to spend with your significant other. The best way to re-connect is to share some tapas at the newest restaurant to hit the streets of Wayne, **Vivo Enoteca**. This chic, bi-level restaurant touts itself as a wine bar, and has many to choose from. It is dimly-lit and cozy and offers the perfect place to have a romantic rendezvous. The word tapas is of Spanish origin and translates to appetizers or small snacks. Order a bunch with your honey, and the two of you will forget all of time you forgot about each other. Some suggestions: the cherry tomato and basil bruschetta (\$3), the herb gnocchi with cured tomatoes, basil and parmesan cheese (\$9), the seared salmon with pancetta, asparagus and lemon vinaigrette (\$14) and a side order of whipped parmesan potatoes (\$4). Accompany these with one of the many wines and no matter how much the two of you love this place, you'll be dying to leave. Wayne Ave. #: (610) 964-VIVO

For the coolest restaurant in our city of brotherly love, visit **Pod**, 3636 Sansom St, Philadelphia, on the University of Pennsylvania campus. This futuristic spot is sure to amaze anyone who walks through its doors; shiny red foam couches, light-up stools, egg-shaped "pods" booths that have lights which change colors with the touch of a button, and a conveyor belt sushi bar, makes this dining spot hot. From sushi (\$10+), and the wild mushroom dumplings (7.50), to the lobster wontons (\$10) and Kobe beef (\$15), it can fill you up and not break your bank account. Even the unisex bathrooms are worth checking out. On weekends, they serve dinner until midnight. #: (215) 387-1803

What would a Philadelphia restaurant review be without mentioning our most famous and beloved food? **Geno's**, **Jim's** and **Tony Luke's** make them; many will argue about which place serves the best, but for the best cheesesteak around, head to 1237 E. Passyunk Ave in Philly, where you will find, as it's titled, **Pat's King of Steaks**. **Pat's** has been around since 1930, when it's owner, Pat Olivieri, grew tired of eating hot dogs from the vendor he ran. As legend has it, one day, instead of eating his usual lunch, he threw beef on his grill with some onions and put it in a bun. A cab-driver passing by, allured by the smell, sampled his creation and told him to, "forget about the hot dogs!" He did, and Philly's most notable concoction was born. **Pat's** serves their steaks with Cheez Whiz and fried onions. If you'd prefer yours be topped with American cheese, scream "American" at your server and do it quickly, otherwise you're out of luck. If you want fried onions, be sure to say, "wit," and they'll have your dream cheesesteak ready in minutes. #: (215) 468-1546

After eating at any of the above-mentioned establishments, your tummy is sure to be satiated and thankful. Get out of the kitchen and celebrate your successful semester; spring classes are just around the corner.