

Association News

Special Report on the 1985 Annual Meeting

New Orleans Revisited: The More Things Change, The More They Stay the Same*

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Key to Cost: 1—Inexpensive
2—Moderate
3—Expensive
4—Sky's the Limit

For stress induced by either waistline or wallet, the emergency medical service phone number in New Orleans is 911.

Huey Long once described himself as *sui generis*. In the galaxy of American cities New Orleans fits the same description. There is no other place like it—from the mania and madness of Bourbon Street on Mardi Gras, to the unbelievably hot, humid afternoons of late summer dozing on a bench in Jackson Square or watching the sails move in and out of the Lake Pontchartrain haze.

New Orleans is a city for the senses. The sight of a worn-out streetcar still clanking along under the oak trees of St. Charles Avenue. The smell of beer and whiskey

and urine being washed down in the French Quarter by the 5 a.m. street cleaner. The moaning sound of a clarinet as it reaches out for "Just a Closer Walk With Thee." And the taste of some of the best restaurant cooking in the country.

New Orleans also is a city *par excellence* of politics and politicians. Its political intrigues and range of personalities challenge the imagination. Louisiana has been described as the "westernmost of Arab States," with New Orleans as its capital. The zest and intensity with which the game of politics is played even overwhelms the natives from time to time.

Eating and drinking—before, during and after the making of a political deal—is very much a part of New Orleans' political culture. This could be related to the excellent meals one can find, even in small neighborhood restaurants. But it is more likely a reflection of the city's Latin temperament and sense of style.

Whatever the real reason, there is no shortage of good eating and drinking places. And, like the inns on the Eastern seaboard that once proudly bore the legend "George Washington Slept Here," numerous New Orleans restaurants will inform you, through pictures or mementos, that you have crossed the path of a particular political favorite. Some are famous, some so obscure only the bartender will know. And they reflect both the present and the past.

New Orleans food is a classic example of provincial cooking at its best. Although the style is considered French, it is not the French of Paris, or for that matter, of the French restaurants of New York, Chicago, or San Francisco. The New Orleans style, like its politics, is a distinct blend of spices and sauces that sets the taste apart. The basic seafood staples are oysters, shrimp, crabs, and trout. The

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trout, which is a sea fish and is unlike the brook or rainbow trout found in other parts of the country, comes with a great variety of original sauces or is just plain broiled. The red fish and pompano are two other excellent fish found in New Orleans restaurants.

A special delicacy that is included on many menus is the cray or crawfish, a crustacean that resembles a miniature lobster but for some strange reason grows best in the mud of South Louisiana. It is a staple of Cajun cuisine.

Excellent beef—the traditional steak or filets and tournedoes tantalized with delicious wine sauces—also is very much a part of the repertoire of New Orleans chefs.

But whatever your taste, including chicken and veal, the combination of good food and politics creates an atmosphere of expectation that can make a meal in many New Orleans restaurants an epicurean experience.

For your eating and drinking pleasure while you are in New Orleans, we have developed a guide to a number of selected restaurants and watering holes. The list is by no means exhaustive. The places selected reflect the authors' personal prejudices and tastes. We have attempted to provide a broad cross-section of types and prices. As anyone can see, the authors enjoy eating and drinking in a variety of spots.

Bon Appetit

The convention hotel, the *Hilton*, is a miniature cosmos of the city—containing many of its famous attractions in one convenient spot right on the Mighty Mississippi. For more information on any of the below call 561-0500.

In the main building of the hotel, one can start at the grass roots level on the ground floor and work up. Close by the lobby, the *Bromeliad Cafe* and adjacent bar area offer Friday night seafood buffets with all the typical local specialties accompanied by a live Cajun band from 6-9 p.m., and on Saturday nights there's an Italian buffet with Italian singers in the spirit of the Latin offerings. In the true

New Orleans style, there is live music every evening. Sunday mornings are served well with a brunch buffet and free flowing champagne—to ease one into the morning light. The *Bromeliad* is open Monday-Saturday for lunch from 11:30-2:30 and on Sunday for the Jazz Brunch from 9-3. For dinner, the hours are Sunday-Thursday 6-11 p.m. (2+).

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Up a level and one may feast in the rarefied air of *Winston's* accompanied by a strolling violinist to experience the finer points of polished continental cuisine, open Tuesday-Saturday 6-11 p.m. (4).

In the hotel complex, in the restaurant *Kabby's*, one can dine on local seafood and other specials while enjoying one of the best views of the Ole'Man and his ever changing river review. There's live music six nights a week and a fine dance floor. (M-F 11:30-2:15, 6-11, Sat. 6-11, Sun. 10:30-2:30) (2+).

On the fourth level, *Pete's Place* is the home of and locale where one can catch performances by the world renowned clarinet virtuoso Pete Fountain. He's almost always there and certainly always the best. He sets his own schedule; there's one show nightly at 10 p.m. with the doors opening a little before 9.

And travel to the top of the Hilton to the *Rainforest* for a fitting and typical climax to Louisiana Life where the rumble and flash of life in the bayou state is depicted by a thundering swamp storm occurring at intervals throughout the evening while one sups, sips, and contemplates the juxtaposition of the stormy heights with the power below of the mighty muddy on-rolling river. It's open Monday-Saturday 11:30 p.m.-4 a.m., and Sunday 4 p.m.-4 a.m.

Association News

Roll on up Canal Street and turn uptown a block at University Place for more political hostelry.

The presence of Huey Long, who totally dominates Louisiana's political past, is felt in many places but none more so than the *Fairmont* (formerly and sometimes

Room; call for information on performers and schedules. The number is 529-7111.

In the listing that follows, restaurants are rather broadly grouped in geographic sections following the first group of the four Prominently Political Restaurants.

Prominently Political

For restaurants, "Dinner at *Antoine's*" is one of the most famous and political traditions in Louisiana.

One of the proprietors is the state Attorney General, William Guste. He is a member of the family that has owned *Antoine's* since it opened for business 145 years ago.

It was in *Antoine's* that the famous rapprochement between FDR and the heirs to Huey Long's power took place after the assassination. Roosevelt's visit opened the door for millions of federal dollars to flow into Louisiana, and the lunch at *Antoine's* was later referred to as "The Second Louisiana Purchase."

Former New Orleans Mayor Robert Maestri is most remembered for the one line he uttered to FDR as the group was feasting on Oysters Rockefeller: "How da ya like dem ersters?" A photo of that event is hanging on one of *Antoine's*'s walls.

Antoine's was not one of Earl Long's favorites, however. Earl, who became almost as famous as brother Huey and served as governor longer than anyone in Louisiana history, until Edwin Edwards, once said that for him to sit down to an elegant meal at *Antoine's* would be like "putting socks on a rooster."

But for other Louisiana governors and New Orleans mayors *Antoine's* was and is the place to go to entertain visiting dignitaries or to raise money at discrete fat-cat dinners. But never on Sunday, as the restaurant is dark.

Antoine's has the same menu for lunch and dinner, and is usually not crowded at lunch. At dinner, one must either stand in line outside or have reservations with one's own waiter and enter through the very elegant private alley. For visitors the first is annoying and the second very difficult. We suggest lunch. And be sure to

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currently better known as the Roosevelt) Hotel. The *Fairmont* was purchased by one of Long's key lieutenants in the early 1930s, and it became Huey's command post. The lieutenant at one time had been a barber in the hotel barber shop. It was at the *Fairmont* that Huey met the German ambassador in his green silk pajamas. The Sazerac Bar is the home of the famous Ramos Gin Fizz, which Huey popularized nationally during a camp press conference in New York in 1934, and shouldn't be missed.

Although bought by a San Francisco chain in the 1960s, the *Fairmont* still is the most political hotel in the city featuring the Sazerac, a gourmet dining room, with the adjacent famous Sazerac Bar, the *Fairmont Court*, the Blue Room supper club, and *Bailey's*, a moderately priced, informal restaurant that's open 24 hours a day. (Nice to know at the onset of four a.m. famish.) The Sazerac Dining Room is open for both lunch (M-F, 11:30-2 p.m.) and dinner (6-11 daily) with both jackets and reservations required at all times. (4) The bars are open daily from 10 a.m. to 2 a.m., and there are usually two shows daily at the Blue

try Oysters Rockefeller (invented by Antoine's but never ordered there by any Rockefeller). Also, the *tournedos marchand de vin*, the French bread which comes with your meal, the soufflé potatoes, and crepes suzette, or request the new lobster combination dish not on the menu but often available; all are excellent choices from Antoine's first-rate kitchen which offers a great variety of great eating experiences. The menu is in French, but the waiters are delightfully helpful in their tantalizing translations. Antoine's has a first-rate wine list, a superb frothy Bloody Mary, and heavenly smooth milk punches to guide one gently into gracious gormandisement. 713 St. Louis, 581-4422, dark Sunday, lunch and dinner (4).

If not as nationally famous, *Ruth's Chris Steak House* is "where the beef is at" in politics as well as gastronomically and is located at the corner of Orleans and North Broad Streets. This is the flagship of Ruth's Chris Steak Houses which are now found elsewhere throughout the nation. For New Orleans politics it is the best of beef, both politically and bovine. Sinfully salted and buttered steaks are not for the "weak of heart" but can be ordered on the abstaining side. Conservatives, liberals, blacks, whites, politicians, pollsters, press, media types, public relations pushers and judges all gather to garner tidbits in this female-owned establishment. On occasional Thursdays a city council quorum can be found even after the weekly meeting dining here. Needless to add, this is not the place for private rendezvous, political or otherwise. 711 N. Broad, 821-4853, Daily 11:30-11:30. (3+).

And like the state of Louisiana, at the *Pontchartrain Hotel* it's politics from the first morning's cup of coffee at the *Pontchartrain Cafe* (better known as the coffee shop) through the Brandy Alexanders at the Bayou Bar late at night. The Pontchartrain Cafe is THE place for "Eggs Politics." It has become so well known for its political breakfasting that people have gone there to enhance their image, credibility, visibility, and political (as well as physical) stature, and are as conspicuous in their absence when avoiding the public eye and secreting away in the

very private but equally political, dining rooms of the hotel. 524-0581, 2031 St. Charles Avenue, daily (2).

Breakfast at the Pontchartrain Cafe focuses on a round table that serves as open house for political conversation and comestibles attracting a heavy traditional Republican contingency including the former Governor Dave Treen, but well weighted with a heavy cast of black political leaders.

The Famous Mile High Ice Cream Pie is on both the coffee shop menu and that of the more elegant Caribbean Room restaurant which is a favorite of many natives as well as the elite among tourists. The dessert is a delightfully obscene ice cream concoction whose proportions are so immense that even Richard Scammon was momentarily shaken when he first encountered it. Now the Pontchartrain is his choice of hotels when he comes to the Crescent City. (A divided portion of the Mile High Ice Cream Pie can be ordered for two not-so-fanatical ice cream freaks.)

The *Caribbean Room* at the hotel is also noted, among many things, for two very different and delicious appetizers, Shrimp Saki and Crabmeat Remick; and the Trout Veronique as an entree. Senator Russell Long, who spent some early childhood years in Uptown New Orleans often dines at the Caribbean Room at the hotel. 524-0581, 2031 St. Charles Ave., M-F 11:45-2 p.m., 6-10; Sat. 6-10, Sun. 11:45-2 p.m., 6-10 p.m. (4).

Moran's is a tiny gem of a restaurant with a glass-walled bar converted from an old iron lacework balcony and overlooking the patio below.

Politicos often disappear a block further up the avenue to the *Avenue Cafe* in the Avenue Plaza Hotel for breakfasting, coffee, and confidences, 568-1443, 2111 St. Charles Ave., dark Sunday and Monday (2+).

In the famous French Quarter, politicians

Association News

and other patrons alike are partial to the prime rib at the *Rib Room* at the Royal Orleans Hotel. A favorite of former Mayor Moon Landrieu, it also attracts the well-heeled servants of the public interest, as well as judges, attorneys and media types especially to Friday lunch where a different menu prevails everyday from that at dinner. The bar is excellent, and one of the best places in town to try a famous southern Mint Julep. Royal Orleans Hotel 529-7045, 621 St. Louis St., 10-2:30, 6-11:30 except Sunday until 10:30 p.m. (3).

Dining in the Grill Room at the Windsor Court is an impressive experience from the large Lalique table in the foyer to the bill at the end of the evening.

Further up the streetcar line in the heart of Uptown New Orleans, not far from Tulane and Loyola Universities and Audubon Park, is *Clancy's*, the prototype of a restaurant for Uptown political hanging out. This eatery is owned and operated by no less than 18 active Republican types, including the general manager Lou Costa, former head of the Republican party in New Orleans, three former levee board members including its past president, the Uptown city councilman, and a federal judge.

Clancy's special eating interest features offerings from its own mesquite pit, including quail, lamb, duck, pork and shrimp, and the house specials of crayfish beignets and rabbit sausage, and a temptation called Chocolate Regal, the 1-2 Smoking-Joe-Frazer-knock-'em-out-straight-to-the-Norwell-Center-left-right-punch dessert. The lunch menu offers lighter fare and fees.

A bottle of champagne is always open and available for cocktails should one choose to refrain from the house drink that most any politician would prefer, the Dollar Bill (a green liquid elixir which might better pass as a Midori Kamakazi creeping up on one softly and carrying an incredible club). 895-1111, 6100 An-

nunciation St., M-F 11:30-2:30 p.m., M-Sat 5:30-10:30 p.m. (3).

Greater French Quarter

Port O'Call. For the best hamburgers, exotic drinks, and wonderful huge baked potatoes with all the toppings (also a few other choices including pizza on the menu) this is *the spot*. 523-0120, 838-Esplanade, open daily 11-1 a.m., Friday and Saturday to 5 a.m. (1).

Gin's. For Oriental in the French Quarter or anywhere else in the city for that matter, this is a very good, small, Cantonese style Chinese restaurant. All dishes are well prepared and delicious, with the particular finesse only personal attention by the owner can add. 529-1730, 739 Conti, dark Monday, 5-10:30 p.m., Tues-Sunday. (2).

Cafe Sbisá's is bistro dining with good evening entertainment on the weekends. Excellent choices of local and imported seafood. Sbisá's has a creative menu for Sunday mornings such as their delicious scrambled eggs with smoked salmon. 561-8354, 1011 Decatur St., M-Th 6-11, Fri. and Sat. 6-12 a.m. (3).

Galatoire's is the place to go early or stand in line outside the restaurant on Bourbon Street, as no reservations are accepted. Identical menu and prices for lunch and dinner. Considered by many natives to be the best among the best restaurants for the quality of its kitchen primarily for seafood dishes such as shrimp remoulade, trout marguery, menuiere, amandine, and vegetables with hollandaise. However, unless you join the locals on Sunday afternoons, you'll find it crowded, noisy, and informal. The decor resembles an old time barber shop. Despite its informality, don't show up without a coat and tie for the men. If caught, sometimes the management has an extra tie to be donned, or across the street is a dimestore where one can purchase a quick addition to one's sartorial splendor suitable to the establishment. 525-2021, 209 Bourbon, dark Monday, 11:30-9 p.m., M-Saturday, Sunday 12-9 p.m. No credit cards. (3).

The Brewery located in the converted

Jax Brewery on the river in the Quarter, is a shopping mall featuring food stands on the third level offering a huge variety of local foods much like stands at a fair—but more attractive and enticing—from pickles and ice cream to gumbo or red beans and rice. This is a great place to sample many local dishes at the open counter-style emporiums on the third floor mall. Open daily.

K Paul's, currently Louisiana's most famous representative, having been invited to represent the state at President Reagan's inauguration, and internationally known for bringing the cajun/creole cuisine to full flower. Owner Paul Prudhomme is a big man in every sense of the word in the culinary field. Credit cards and reservations are not accepted, and one must stand in line. The restaurant offers mixed seating, only one or two house wines, and one cocktail, the Cajun martini (made with the heat of Tabasco drops—a local fiery red pepper sauce). The restaurant is the home of the original and best blackened redfish and cajun popcorn, the house specialties. 522-3818, 416 Chartres, dark Saturday and Sunday, M-F 5:30-10 p.m. (3).

For those who don't want to stand in line at K Paul's, try the nearby *Old N'Awlins Cookery* which was opened by a friend and former cook at K Paul's. 529-3663, 729 Conti St., daily 11-11. No credit cards. (2+).

Brennan's. For a breakfast that makes that mundane meal a celebration, this is the place to start a tour of the French Quarter, with any of the egg offerings, from Eggs Benedict to Hussard, or Sardou, and followed by Crepes Fitzgerald or Bananas Foster, both superior vehicles to sample the finest fruit favorites of the state and followed by cafe brulot. The back patio with its morning cocktails will tease you to linger and lounge a while before pressing on. 525-9711, 417 Royal, open daily for breakfast, lunch and dinner. (3+).

Tony's Pizza Parlor. Good Italian food, daily specials are featured, very popular at lunch. Spaghetti, pizza and poor boys are Tony's best productions. Large open room with bar along one side, crowded, noisy, and very informal. 568-9556.

212 Bourbon, daily 7 'til they close. (1+).

Gumbo Shop. A classic New Orleans gumbo is a dream come true for many natives, and this is a great place for out-of-towners to try it. All the traditional offerings are fine examples of their type. Highly spiced and delicious, this is an informal, comfortable, friendly restaurant. 525-1486, 630 St. Peter St., dark Monday, 9-10 p.m. except Fri. and Sat. until 11 p.m. (1+).

Central Grocery. An Italian restaurant that draws the lunch crowd to buy huge Muffulatta sandwiches loaded with salami, bologna, ham, cheese and olive salad on a divided Italian sesame round bun split four ways, and certainly ample for two starving wanderers. The Central Grocery is fun to shop for Italian food items. 523-1620, 923 Decatur, dark Sunday, 8 a.m.-5 p.m. (1).

Messina's. A family-owned restaurant, which in New Orleans is much like a favorite pub in Britain, is a true tradition. And this is one of the best—featuring WOP salads large enough for a family to share as a starter, muffaletta's, and poor boys of HUGE PROPORTIONS, and the best of the rest of local specialties. Friendly, helpful natives are your hosts. 523-3681, 200 Chartres, dark Sunday, 11-9 p.m. (1+).

For nearby Italian pasta specialties the Ristorante Pastore is one of the very best in the city.

Restaurant Jonathan. Works by the late art deco master Erte are featured throughout this eye- as well as palate-pleasing establishment on the edge of the French Quarter. From the silverware to the sorbet, visually it is a pleasure. The soups are good, and a fine variety of different offerings from curry to steak au poivre, sometimes with green or pink peppercorns. 586-1930, 714 N. Rampart, dark Monday, 6-11 except Fri. and Sat. til midnight. (3+).

Acme Oyster Bar. In New Orleans don't

Association News

fail to have oysters on the half shell, and here's one place that's been famous for pushing the soft gray pearls across the counter for years for obvious reasons. They are well-chilled, salty and freshly shucked to order; at Acme they're treated like the gems they are. Although August doesn't have an R in it, oysters will be available, and if this season is anything like last year's some of the best, saltiest oysters will still be offered. 523-8928, 724 Iberville, dark Sundays, 11-7 M-Sat. (1+).

Felix's, across the street from Acme, is an old and famous oyster bar with its own excellent fresh oysters shucked right in front of you. Felix's is an establishment to go to if you want to EAT SEA-FOOD. Fried, boiled, plate or sandwich—this is the spot to sample it all, but oysters are their forte. 522-4440, 739 Iberville St., dark Sun., 11:30-1 a.m. (1+).

Moran's Riverside is conveniently located near Jackson Square overlooking the Mississippi River. A beautiful haute cuisine Italian restaurant with an outside enormous balcony, one can have drinks and enjoy the sun setting over the ships

The 4141 bar is one of the popular watering holes in New Orleans especially if you like the latest in music and dance.

from all over the world right there on the river below. Lovely windows stretch along one entire wall of the dining room, a choice table located near one of these will only serve to enhance a meal of superb Italian selections. The fettucini is great and is the specialty of the owner. Moran's Riverside is popular with tourists, locals, and politicians. It is a favorite of both New Orleans Mayor Dutch Morial and the District Attorney Harry Connick. 529-1583, 44 French Market Place, dark Sunday, 6-11 except Fri. and Sat. until midnight. (3+).

Tony Moran's. Above Old Absinthe House Bar (one of the city's best and

most famous bars), Moran's is a tiny gem of a restaurant with a glass-walled bar converted from an old iron lacework balcony and overlooking the patio below. Tony himself is often at a nearby table ensuring your pasta selection as well as veal dishes and artichokes which are delectable and often seem especially enticing late in the evening when one wanders in off Bourbon Street to this little oasis. 523-3181, 240 Bourbon, 6-1 a.m. except Sunday (2+).

Molly's at the Market. After dinner, walk around the corner from the Royal Orleans Hotel and down the river a couple of blocks on Decatur Street to catch the 10 p.m. news at Molly's followed shortly by the 10 p.m. newscasters, especially on Thursday evenings. Guest bartenders monthly from the press and politics. 581-9759, 1107 Decatur St., dark Sun., 8:30-1 a.m., Fri. and Sat. til 3 a.m. (1).

Close By and Downtown

Windsor Court Hotel. An elegant all-suite hotel built and owned by a New Orleans family. It is an excellent choice for dining, drinking, or taking afternoon high tea. This hotel instituted afternoon tea, in its luxurious lobby, in New Orleans, and it has quickly become very in with the local elite; it is served in three courses from tiny exquisite finger sandwiches such as watercress and cucumber, followed by real scones with pure butter, Devonshire cream and jams, and a third course of delicate sweet pastries of fruit, nuts, and chocolate. There is an assortment of teas from which to choose, and often a string ensemble in accompaniment to tea.

Dining in the Grill Room at the Windsor Court is an impressive experience from the large Lalique table in the foyer to the bill at the end of the evening. The menu features a large variety of select imported fish for those who enjoy partaking of morsels from rarefied waters. 523-6000, 300 Gravier, M-Sat. 11:30-2:30, 6-10:30, Sunday 10-2:30, 6-10:30 (4).

Les Continents/Intercontinental Hotel. Les Continents in the Hotel Intercontinental is another new addition to the upper crust hotel dining room scene. New

Orleans has gone from having a shortage of luxury class hotels to four new ones in about a year's time. Besides the Windsor Court and the Intercontinental, there is the new Meridien and d'Iberville, a Trusthouse Forte Hotel.

Les Continents is a luxurious dining room with walls covered with large monoprnts by one of the city's best artists, Robert Gordy. Not to be outshown by decor, the food is first rate here. The authors' dinner at Les Continents was the best meal they had during the hard research for this article. Unfortunately, it was also the most expensive. We decided there is a relationship between cost and quality. (4)

For breakfast or lunch, try the *Veranda* buffet, offering a surprising array of selections at the first and a sumptuous assortment of salads at the second. 525-5566, 444 St. Charles, M-Sun. 5:30-10:30 (2+).

Esther's, on the other hand, lacks location and commanding presence, but once inside, can compete with any of the other restaurants mentioned. The small chic dining room is in a newly renovated neighborhood with a clientele that has already arrived. Esther, herself, is a young woman from an old prominent Natchez Mississippi family who became a sous chef at a prominent New York restaurant before coming to New Orleans to open her own business. The food is as good as the restaurant is formal. Sophistication of both menu and decor are well blended here. 525-7902, 545 Julia, M-F 11-3, M-Sun. 6-10. (3+).

From sophisticated satisfaction to get-down good food, one shouldn't miss *Fuddrucker's* or *Popeyes*. Both are also in the neighborhood and as easy on your pocketbook as your palate.

Fuddrucker's, new to New Orleans, is already famous here for its huge delicious hamburgers. It also features enormous hot dogs and side orders usually consumed with such sandwiches, and all the ingredients for anything you order are out for you to help yourself—Do it your way in this spot. It's noisy but nice for the whole family. 529-1781, 401 Tchoupitoulas, M-F 11-11, Sat. 11-12, Sun. 12-10. (1).

And *Popeyes* is a must, a New Orleans

tradition. The locally founded and owned fast food chicken chain is almost synonymous with fried chicken in the Crescent City. The chicken is hot and spicy. (Don't wash it down with a martini from K Paul's.) If you like fried chicken or want to try this Southern dish, this is a must. Pick some up, find a convenient seat somewhere in the Quarter or on the Moon Walk and watch the crowd. As you look around, you'll notice you look just like the locals. 561-1021, 621 Canal St., M-F 6-midnight, Sat. 6-5 a.m., Sun. 7-midnight. (1).

Henri's at the Meridien Hotel is an incredible experience from the sumptuous stuffing of your stomach to the fast flattening of your wallet. 525-6500, 614 Canal St., M-Fri. 12-2:30 p.m., M-Sat. 6:30-10:30 p.m. Dark Sunday. (4).

Ristorante Pastore. For nearby Italian pasta specialties this is one of the very best in the city. It also offers some deliciously tender veal entrees as well as a few selections for those who prefer chicken, beef or fish in a setting of lovely old surroundings and easily accompanied by wines selected from a very good list. 524-1122, 301 Tchoupitoulas, M-F 11-2:30, 6-11, Sun. 6-11 (2+).

Bon Ton is for a luncheon or dinner of Cajun food with an emphasis on seafood and crayfish dishes in particular. Try the crayfish etouffe, bisque or newburg. This is the place for the best of this south Louisiana delicacy. The taste is not quite as searingly spiced as true south Louisiana cuisine demands, but more suitable to touring palates. The bread pudding is tops in any aficionado's affadavit, and the Rum Ramseys will be remembered and rightly so. Quite popular and consequently quite crowded, particularly at lunch time. 524-3386, 401 Magazine, M-F 11-2, 5-9:30 (2+).

Kolb's is New Orleans German, German strongly influenced by New Orleans inspirations. Informal with an old beamed ceiling, clubby atmosphere and equally easy and comfortable on your expenses. 522-8278, 125 St. Charles, M-Sat. 11-10, Sun. 5-10 (2+).

The German Beer Garden, a phoenix of the World's Fair located in the Old Federal Fiber Mills building, has the

Association News

authentic atmosphere of a German beer hall, with oom-pah bands from the old country nightly, some of the snappiest schnitzel this side of the Rhine, not to mention Mississippi, as well as other offerings from the delectables of Deutschland dining. And although beer "is a natural" here, remember you're in New Orleans, and local voodoo works in mystical ways and mysterious places. Seek out the lady bartender from Baton Rouge and try a marguerita. The great hall gallops along at a polka-pace for a robust evening's eating and entertainment. 528-9366, 1101 S. Peters St., daily 11 a.m. 'til. (2).

The Pearl, next door to Kolb's, has excellent oysters with good draft beer and a variety of sandwiches also available. Unusual locale for unusually good oysters en brochette. 525-2901, 119 St. Charles. M-Sat. 7-10, Sun. 9-10 p.m. (1).

Mother's. Breakfast and sandwiches are featured, and this is the place to try the famous New Orleans po'boy sandwich. Try the house special, the Ferdi, a combination of ham and beef for those who can never decide which to have. Jammed for lunch, great for Pops and tots for breakfast because Mother's has some of the best ham for either sandwiches or biscuits ever baked; they do it themselves. 523-9656, 401 Poydras, M-F 5-3:30, no credit cards (1).

Praeger's Restaurant. Good quality Italian restaurant on Natchez. Breakfast and lunch only, an outstanding value. The Italian salad and red fish are always available and outstanding. 522-9700, 525 Natchez, M-F 7-2 p.m. (1+).

Up the Avenue

The Upperline. Two blocks off the St. Charles Avenue streetcar line on Upperline St. (named for a special streetcar stop) towards the river, the Upperline is a very good family-owned restaurant featuring fresh seafood along with a mesquite grill. Jo Ann Clevenger has been involved in politics since the early 1970s when she introduced flower vending to the French Quarter and became known as the Flower Lady. Her son is the talented chef at the Upperline deserving of bouquets of praise for his creations and

also responsible for making reservations a must. The restaurant is small in size but enormous in popularity, especially at night. A favorite of many of the *Times Picayune* paparazzi. 891-9822, 1413 Upperline St., Tu-Sat. 11:30-2:30 p.m., T-Th 5:30-11, Fri. and Sat. 5:30-midnight, Sun. 5:30-10 p.m. (3).

Delmonico's, not too far out on the streetcar line, has been serving the locals the local favorites for many years. It is filled with New Orleaners who have been eating there for years. The menu is traditional as befits a restaurant owned and operated by the same family for many years for its fond habitues. 525-4937, 1300 St. Charles, daily 11:30-9:30 p.m. (2+).

Commander's Palace. Bright blue frame house that has expanded over half a block on Washington Avenue in the lovely Garden District, two blocks off the streetcar line towards the river. Large restaurant broken up into many small rooms on two floors with an air of old aristocratic elegance. In pleasant weather be sure to eat on the patio under a sprawling old oak in dappled sunshine amid profusions of flowers. Commander's is one of the most attractive restaurant settings in the city. The food is traditional creole, with trout menuiere, almondine, and other native innovations on the local products, and featuring one of the best turtle soups in town. Commander's also has a lovely leisurely Sunday jazz brunch that exemplifies why this is one of the favorite pastimes for sunny Sundays. 899-8221, 1403 Washington Ave., M-F 11:30-2 p.m., 6:30-10, Sat. and Sun. 11-2 (3+).

Camellia Grill. A New Orleans institution, the waiters are as famous as the food. They even appear in television commercials as symbols of the city. It is the Antoine's of counter-top restaurants. As at Antoine's, many customers have their own preferred waiters. It is a great place to stop if you take a roundtrip on the St. Charles Avenue streetcar line (60¢ in exact change each way). Get off right after the car makes the turn from St. Charles Avenue onto Carrollton and you'll see the white columned frame structure. The Camellia Grill attracts crowds for hamburgers, gumbo, freezes,

pastries and breakfast (wonderful waffles and omelets) any time. College students and professors alike become believers when enticed to try the well seasoned Cannibal (local lore having it that raw meat removes the vestiges of a long night's revelry). 866-9573, 626 S. Carrollton, daily 9-1:45 a.m. (1).

Savoir Faire, on St. Charles Avenue in the St. Charles Hotel in the Garden District, is a French bistro restaurant that became very popular after being open only a few weeks. The city is not known for this type of setting for dining, and it has proven a fine idea, an encouragement for others to move in this direction. It is also the first major restaurant to have a female head chef. The food is very good, but don't go there if you are in a hurry. The service is very leisurely, but you won't mind lingering over a bowl of the bouillabaisse with a special aroma and flavor made famous here, as the servings are immense. 522-3966, 2203 St. Charles, daily 7-2 p.m., 6-11 p.m. (3).

Indulgence Cafe is located on Prytania near the corner of Washington Avenue in a shopping mall called The Rink, having been an old skating emporium renovated for boutiques and specialty shops with Indulgence being the only restaurant on the premises. The cafe started out as a luncheon catering service and opened as a restaurant on the site of the catering business to extend its services and skills to others, but it quickly outgrew the few tables it could squeeze in between the refrigerators. The current location is pretty, bright, and inviting though still enticingly small and select. The menu is eclectic, and the quality of food is very high. It is very popular with the natives and almost unknown to the tourist traffic. 899-4411, 1501 Washington corner Prytania St., M-F 11:30-2:30, Tu-Th 6-9, Fri. & Sat. 6-10:30 p.m. (3).

Stephen and Martin's and *4141* are located at 4141 St. Charles Avenue. A large restaurant consisting of two different rooms which are usually both full, especially at lunch. The 4141 bar is one of the popular watering holes in New Orleans especially if you like the latest in music and dance. The restaurant also features an oyster bar and good New Orleans type food. 897-0781, 4141 St.

Charles, M-Th 11:30-11, Fri. and Sat. 11:30-1 a.m., Sun. 11:30-3, 5-10 p.m. (2+).

Bouigny is located on Magazine Street in a very new and nicely renovated old fire house. It is relatively large with a wonderful bar full of ficus trees, glass and old brick. Additionally, the restaurant area has some interesting art. The menu is broad, the food both interesting and good. 891-4444, 4100 Magazine, M-F 11:30-2:30, Sun.-Thurs. 6-10, Fri. and Sat. 6-11, Sun. 10-3:30. (3).

Gautreaux. A small, chic, "in" uptown restaurant, is owned and operated by a small, chic, "in" uptown lady who learned her business well before putting this, her special dream, to work. Reservations are generally needed. At noon there is largely an uptown female crowd. Few tourists ever find their way here. The food is very good, and the noise level is high due to an attractive old pressed tin ceiling and tile floors. Both are great for decor, but hard on the hearing. Gautreaux offers a particularly pleasing variety of large luncheon salads and divine desserts; one can even order a small sample of several different ones as a deliciously sweet finale. 899-7897, 1728 Soniat, M-F 11-2:15, Tu-Th 6-10, Fri. and Sat. 6-11 p.m. (3).

Pascal Manale's is one of the most popular Italian restaurants in the city for both natives and tourists alike. It is often overcrowded, and the waiting room-bar offers only a tiny corner with seating. The compensation is a wonderful oyster bar to tease you along until your turn comes. Once in the dining room, you can indulge more easily over the likes of Bar-B-Q Shrimp (they tie you into your bib for this), chicken cacciatore, or any of the richly remarkably entrees. Friendly, informal, but not fast. 895-4877, 1823 Napoleon, M-F 11:45-10, Sat. 4-10:30, Sun. 4-10. (3+).

Around the Perimeters

Crozier's, located in New Orleans East, a 25-minute drive from the hotel, is a restaurant owned by a French couple serving provincial French food. He is the chef, and she manages the restaurant. The food and service are fantastic finds



**APSA
SHORT COURSE**

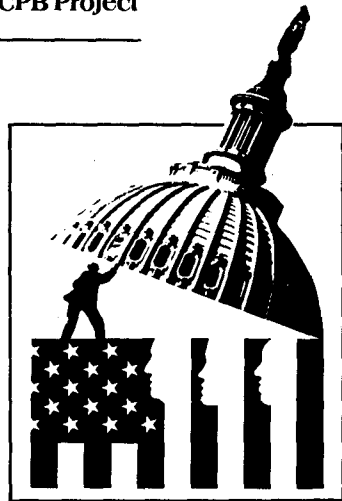
**“Reaching New
Political Science Students
with Television”**

Wednesday, August 28, 1985

1:30 pm to 4:30 pm

**Public Broadcasting Service, Adult Learning Service
and the Annenberg/CPB Project**

In this short course you will learn how faculty across the country are adapting the new breed of high quality television courses to their unique curricular requirements with a high degree of success. Meet the academic developers of **Congress: We the People** and faculty who teach this remarkable television course—discover how you can make television invigorate your curriculum and reach new students.



Fee \$35.00

for Francophiles, or just lovers of true French cuisine. The wine list is quite good, although not long. Not on the tourist path, but obviously worth the trouble to locate as their business is mostly repeat. 241-8220, 7033 Read Road, Tu-F 11:30-1:30, Tu-Sat. 6-10. (3).

Christian's is located behind a funeral home on Canal Street in a renovated church, bearing no relationship to its name or location, but being named instead for its owners. The miniscule bar is located in the old choir section. The setting is cozy-to-close, but the food is heavenly, including many fish and seafood items. Pray the smoked soft shell crab is available even if it's not on the menu; it's a miraculously marvelous way to savor this local delicacy. 482-4924, 3835 Iberville, Tu-Sat. 11:30-2, 5:30-10. (3).

Dooky Chase. The downtown Soul Food place for politics and portions for those who understand and enjoy the mixture that is New Orleans' best heritage. Dooky and Leah Chase have continued his father's tradition guiding many and varied souls through the wonders of good down home food for the Soul. Try their favorites such as Breast of Chicken a la Dooky, or Chicken Creole, or the gumbo, and you'll understand why the African contribution to the spice of the city's cuisine can't be forgotten. And why the lowly okra and bell pepper have risen to starring roles in the creole kitchen. 821-2294, 2301 Orleans, M-Th 11:30-1:30 a.m., Fri. and Sat. 11:30-3 a.m. (2).

Genghis Khan is a Korean restaurant serving delicious as well as beautiful food at very reasonable prices. Quite popular with locals, reservations are advisable, especially on Saturday nights. It is owned by a violinist with the New Orleans Symphony who often renders music for lucky diners on an evening. He also features a very extensive collection of classical music for his sound system, and a pianist at the grand piano on certain Saturdays adds to the auditory as well as culinary delights. Even so, the high point is still the food, especially the whole fresh fish which is separated from the skeleton with a swift deft stroke of a blade when

brought sizzling to your table allowing the fragrant scents of the spices used to flavor it to rise with the steam. One feels most welcome and pampered here, a concern for the sensibilities of an evening's pleasure are highlighted. 482-4044, M-Th 5:30-10:30, Fri. and Sat. 5:30-11 p.m. (2+).

Chez Helene is a famous Soul Food favorite, considered by some as the best in the business when it comes to state-of-the-art seasoned fried chicken, pork chops, stuffed peppers, and of course greens and corn bread. 947-9155, 1540 N. Robertson, Sun-Th 7-midnight, Fri. and Sat. 7-1:30. (2).

Mosca, on highway 90 on the West Bank of Jefferson Parish, about 16 miles from downtown New Orleans, is what best resembles an abandoned second-class roadhouse gone out of business for lack of interest. The only sign is a small neon lighted beer advertisement. But check out the parking lot for a better idea of what you'll find inside. The place is crowded to crammed, and the food is absolutely superb. *Mosca's* is an excellent southern Italian restaurant in every sense. It is perhaps the best restaurant in the New Orleans area. The food is exceedingly rich, and garlic amply enhances many of the dishes, all the more reason to abandon all concerns for calories or cholesterol for a while. Instead, concentrate on the oysters or shrimp *Mosca*, the latter being served in their shells dripping with butter and redolent of garlic, rosemary, and other tantalizing seasonings. There is a crab salad that ought to serve as a main course, but no one can or should resist ordering from the entree section. If you don't like it—we'll eat your leftovers. 436-9942, Tu-Sat. 5:30-9:30. No credit cards. (3).

Fitzgerald's features typical New Orleans seafood and one of New Orleans' best houses for some local favorites. Out by the lake, it's the place to go for seafood platters, or a choice of single entree of local seafood such as fried trout, shrimp, boiled crabs, or oysters. The lakefront restaurants like many other seafood houses in the city are especially crowded on Friday nights, a throwback to the city's Catholic heritage with no meat being consumed on those nights; thus

Association News

offering the perfect time for partaking of the pride of the area—all the local seafood. 282-9254, West End Park, Sun.-Th 11-9, Fri. and Sat. 11-10. No credit cards (2).

Entertainment

The Bourbon Street beat goes on . . . and on. . . . The beat of the city is here. There's more and more live music and entertainment for everyone's enjoyment.

Pat O'Brien's. You must have a Hurricane—and this is the only way to enjoy one. Huge, red and lots of ice—to cool you down while revving you up with the unbelievable concoction and combination of potents that go into it. Most famous bar and drink in a city known for bars, drinking, partying. 525-4823. 718 St. Peter St. M-Fri. 10-4 a.m., Sat. and Sun. 10-5 a.m. (1).

Chris Owen's is the typical New Orleans night club act, and the city's answer to Jane Fonda. This is the club to catch in the Quarter. Opening at 9, shows are at 10 and midnight, with a disco after the last show. 523-6400. 502 Bourbon (2).

Preservation Hall, located next door to Pat O'Brien's in the Quarter; no drinks are served or sold, one sits on the few available chairs and the floor to listen to a set of Dixieland jazz played by those who hold it as near and dear as a mother. Indeed, they have in turn nurtured and developed it each in his own style and manner. You can take in a drink to sip from any nearby establishment to refresh yourself with as you enjoy the hot sounds on a steamy night (1+).

Top of the Mart, at the top of the Trade Mart on the Mississippi near the Hilton, is a slowly revolving bar with a 360-degree view of the city. Just pick your window seat, place your order, and watch the panorama pass before you. An excellent place to view the Crescent City. 522-9795, ITM Building, M-F 10-1 a.m., Sat. 11-2 a.m., Sun. 4-midnight (1).

Cocktails in the new *d'Iberville Hotel* are also becoming a lovely way to break the day, particularly after a hard afternoon at One Canal Place shopping at Saks, Brooks Brothers, or Charles Jourdan. The

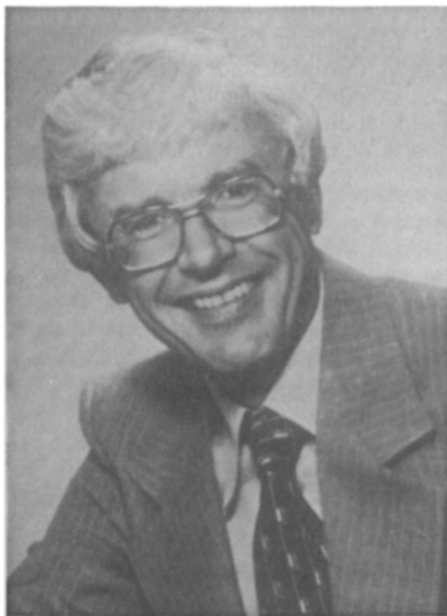
lobby, main bar, and dining room are located on the 11th floor specifically designed to take advantage of the view of the river. Considered from the depths of an overstuffed sofa or sprawling lounge chair in the bar, it is extensive. Taken with a bowl of dry salty nuts and something icy to sip, one can revive the body if not the budget. There is a lovely interior bar also on this floor paneled and upholstered in deep sea green, soothing both to and by the spirit(s). 566-7066, One Canal Place (1).

La Marquise is for fabulous French pastries. The lure of the luscious delicacies is not to be resisted, so shut your eyes or divert your steps should you be so foolish as to willfully forego the finest. 524-0420, Jackson Square, 7 a.m.-5:30 p.m., dark Wednesday (1).

Cafe du Monde. The last, but never least, stop before toddling off to bed, or perhaps the first place to pop into when starting a day right. The anytime, all the time, in between place for a menu of beignets and coffee with chicory. Probably the most famous eating establishment in the city. Sitting outside under an awning overlooking Jackson Square, this personifies to the world New Orleans, a delightful experience that is as addictive to the natives as the tourists, who regularly come to quaff down square holeless doughnuts covered with powdered sugar and coffee, milk, or coffee au lait (coffee with milk). 561-9235. Daily 24 hours. (1-). □

Richard Irish to Lead APSA Job Clinic

The Association will offer an intensive three-day job clinic as part of the professional development services offered at the 1985 Annual Meeting. The clinic will be directed by Richard Irish, author of the best-selling *Go Hire Yourself an Employer* and *If Things Don't Improve Soon, I May Ask You to Fire Me*. Mr. Irish is also co-founder and vice-president of Trans-Century Corporation, a Washington-based management and consulting firm specializing in international development



Richard Irish will hold a job clinic at the annual meeting.

and technical assistance. Mr. Irish has conducted similar clinics at the annual meetings of the American Anthropological Association, the American Sociological Association, and the Modern Language Association, as well as at Johns Hopkins University, MIT, and Georgetown University.

The Job Clinic will cover several themes: (1) how to determine what you want to do; (2) how to identify job goals and delineate skills; (3) how to produce a resume, and plan and implement an effective job campaign; (4) how to conduct job interviews; and (5) how to negotiate salaries.

Participants will also meet individually with Mr. Irish for one hour of personal consultation and, after they return home, will receive written comments from him on the final drafts of their resumes.

The Job Clinic will require work and critical self-evaluation by participants. Prior to the start of the clinic, participants will be mailed an assignment on which they should spend five to ten hours.

The clinic is recommended for individuals who cannot establish what kind of job they want outside of academia and how

to begin looking for responsible professional jobs. The clinic is aimed at the individual intending to pursue a serious job search.

The clinic will begin Tuesday, August 27 from 8:00 p.m. to 10:00 p.m. It will continue from 10:00 a.m. to noon, 2:00 p.m. to 4:00 p.m., and 7:00 p.m. to 9:30 p.m., Wednesday, August 28. Individual counseling sessions will be scheduled throughout the week of the annual meeting.

The fee for the Job Clinic is \$150 for APSA members and \$225 for non-members. Enrollment will be limited; if you wish to participate, please complete the registration form in the back of this issue. Return the registration form with payment no later than July 31, to secure your place. The costs of producing the Job Clinic are substantial, under-enrollment by July 31 will force its cancellation. In case of cancellation, clinic fees will be refunded.

Placement Service Set for Meeting

For many job seekers, the first step in the academic job search begins with the Annual Meeting Placement Service. The Placement Service will be available at the 1985 Annual Meeting.

The Service allows employers to review the vitae of job applicants and to interview them at the Annual Meeting. Also, applicants can review the list of positions which are open in their respective fields and can apply for positions in which they are interested.

Placement Service will be open from August 29-September 1 and will be held in the Napoleon Ballroom of the New Orleans Hilton.

To participate in the Service, APSA members are urged to register prior to the opening of the Annual Meeting. Placement registration forms are available in the back of this issue of *PS* and in the APSA's *Personnel Service Newsletter*.

Roommate Matching Service Available for New Orleans

The Association will again provide roommate matching services for the Annual Meeting for members who would like to share the cost of a room.

On the basis of information supplied by registrants for the service, APSA will match members according to their schedules.

To participate, members should fill out the two forms entitled, "Application for Roommate Matching Service" and "Application for Hotel Reservation," in the back of this issue of *PS*. The expected date and time of arrival and departure must be clearly indicated in the space provided on the hotel reservation form.

These two completed forms should be sent to APSA's National Office (*not to the hotel*).

As soon as reservations with the hotel are confirmed, APSA will notify applicants that a room has been reserved and will provide the name of the roommate.

Once the applicants receive a room confirmation from APSA, they are responsible for any hotel costs incurred. Any subsequent changes in plans should be coordinated directly with the specified roommate and the hotel.

Requests for the roommate matching service should be received no later than July 12. □

APSA Offers Free Child Care at Annual Meeting

Child care services will be available without charge to annual meeting registrants in New Orleans from Thursday, August 29, through Sunday, September 1, at the New Orleans Hilton.

The hours will be from 8:30 a.m. to 10:00 p.m., from Thursday through Saturday. On Sunday, the service will be available from 8:30 a.m. until 12:30 p.m. Snacks will be available for the children.

Members wishing further information on the 1985 Child Care Service and registration forms should write: Child Care Coordinator, American Political Science Association, 1527 New Hampshire Avenue, N.W., Washington, DC 20036. □

The APSA's "New" Section on Public Administration

Larry B. Hill

University of Oklahoma

One of the association's Organized Sections already has achieved three important distinctions: it was the first to be officially recognized, it remains the largest of the sections, and it is the first to undergo a name change. I speak of the "new" Section on Public Administration, which I currently serve as chair.

The Section on Public Administration, Organizations, and Executives endured for only one year as an official entity. At the 1984 APSA convention in Washington, D.C., action was taken in the business meeting to apply the aphorism "less is more" and change the group's formal name simply to the Section on Public Administration. This article reports on the rationale for that action and on my hopes for the section. I conclude with some questions about the impact of the Organized Sections on the Association as a whole.

Larry B. Hill is professor of political science and University Associates' Distinguished Lecturer at the University of Oklahoma. He is chair of the Section on Public Administration. Hill has been a Fulbright scholar, has received the APSA's Leonard White Award, and has been a grantee of the National Endowment for the Humanities and of the National Science Foundation. His articles and books have been wide-ranging in the field of public administration. Currently he is editing *The State of Public Bureaucracy*, which is based upon papers he commissioned for the 1984 APSA convention program.