Trip to Grandpa's yields tasty barbecue

Dionne Searcey

The next time you drive down Holdrege street and wonder what the smiling blue pig is all about, satisfy your curiosity and stop in at Grandpa's Ribs and Secret

Although the odd exterior might deter possible custom-ers, inside, the atmosphere is laid back. Grandpa's Ribs, 2297 Holdrege St., is a small town diner. The walls are decorated with beer signs and a neon sign spits out the word "Bar-b-que" in hot pink flashes. Inhale deeply and imagine

yourself back home at an outdoor barbecue waiting for Dad to char dinner. But this time Grandpa is doing the cook-

Numerous \$1 bills cover the wall behind the bar. Terry Rupert, owner, said the bills are tips, autographed by cus-tomers. A football, auto-graphed by former NU player Lawrence Pete and other members of the Detroit Lions also holds a place of honor. A sign stating, "In God we trust. Cash we carry. No checks please," looms over the bar.

Several customers from all walks of life lounge around the bar. Neighborly conversations range from topics of work and families, to football and the weather. Laughter fills the air. Rupert sits at the bar with his customers, calling them

The restaurant employs only three people, and in April, it celebrated four years of business. An additional Grandpa's restaurant closed recently.

"It was just too much work," the waitress said. "It had live music and the whole works."

The service at Grandpa's is first-class. The waitress is not only congenial, but speedy, too. Meals are received in about five minutes.

For under \$5, patrons can fill up on a beef and pork combination sandwich (\$3.59), a taco (25 cents on Sundays) and a Pepsi (65 cents).

Soda is delivered in a small plastic keg cup, with the food 11 a.m. to 10 p.m., Friday a in a plastic red basket. The Saturday 11 a.m. to 1 p.m.

By Jennifer O'Cilka

Nestled just off 27th Street is a

family owned restaurant where the the service and food are just like

Upon entering the Orchard Street Restaurant, 2630 Orchard St., the

customer may be greeted by a small

down at her modeling clay. The call is like a younger sister calling her siblings in for lunch.

and Julie Young, is curiously empty

at 6 p.m., but the plastic mauve

table cloths, numerous plants and napkins folded around silverware

lay neatly in wait for anyone who

would wander in wanting a hot

Ceiling fans rotate overhead, turning steadily without fail. The bar stools stand proudly, looking as if each one has a special story to

The Youngs' daughter appears after a few minutes wearing a baggy

white apron. She reminded me of

"Mo-o-o-o-m, customers!!!!" the little girl shouts continuing to look

The restaurant, owned by Doug

Senior Reporter

Family owned Orchard Street

meat on the sandwich is heaped on a huge kaiser roll and dripping with Grandpa's tangy secret sauce.

Grandpa's tacos are big, but basic, with meat, lettuce, cheese and hot sauce (mild upon request). But even the mild sauce is hot, and sodas aren't nearly big enough to quench it's fire.

Specialties at Grandpa's include buffalo wings, country style ribs and 89-cent draws. But Rupert said, "Everything on the menu is a specialty.

Free delivery and to-go orders are available. Hours are Sunday through Thursday 11 a.m. to 10 p.m., Friday and

MATIONAL COMING OUT DAY

Customers gather at the bar for beer and barbecue at Grandpa's Ribs and Secret Sauce, 2297 Holdrege St.



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他的 13th & Q Street

an older sister setting the table, but is much more polite. As she takes orders, the waitress

is nice, but not sickeningly sweet

or overly pushy.

For under \$5, customers can order a meal to keep their stomachs pleasingly warm for a couple hours. An iced tea, salad, hamburger and fries doesn't sound like much, but Orchard Street's Hamburger SPECIAL would satisfy the largest appetite.
In about five minutes, salad ar-

provides homey food, service rives in a very small bowl. The lettuce is fresh, but totally smothered in dressing. Customers defi-nitely wouldn't lose weight eating

an Orchard Street salad

A television drones on from the kitchen. Sitting in the right place, a customer could catch a movie. It brings back visions of what a treat it was when Mom left the TV on during dinner.

The hamburgers are about 5 inches in diameter and served up on a soft, fresh bun. The hamburger actually tastes and looks like a homemade burger, rather than the cardboard cut-outs served at fast food places.

The potato skins are left on the fries, which load down the rest of the plate. Sopping with grease, the fries don't taste at all like restaurant fries. They are pretty flavorful, but also a cholesterol nightmare.

Other menu items for under \$5 include a hot roast beef sandwich with mashed potatoes and gravy, a salisbury burger with chips and a porkchop sandwich.

One of the most curious foods

on the menu is farm raised catfish fried in corn meal (\$6.50). More expensive foods at Orchard Street include a bacon-wrapped filet (\$7.50), T-bone steak (\$9.95) and a prime rib dinner (\$7.50).

A full breakfast menu, including giant homemade cinnamon rolls warmed with butter and the hungry boy breakfast, is available at all

The Orchard Street Restaurant is open 6:30 a.m. to 7 p.m. Monday through Saturday and 6:30 a.m. to 2:30 p.m. Sundays.

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