

Orient cultures Western palate

By **Connie L. Sheehan**
Senior Editor

The shelves at the The Oriental Market, 610 N. 27th St., bulged with luscious products, each one looking as exotic as the east from which they came.

Perhaps the groceries looked exceptionally exotic because I couldn't read the labels and wasn't sure how to appropriately use the

nese and Indian choices available.

This is especially evident in the wide selection of rices Ruenprom has stacked against the front of the building, each one a different stickiness and grain length.

Students who have lived on Ramen noodles can now do so exotically. Ruenprom stocks about a dozen imported Ramen noodles from Korea, Japan and many others I couldn't read or recognize. Some were plain and some contained fancy ingredients for Ramen noodles.

Shoppers who have a hard time trying to include more fish in their diet but aren't sure how could use many of the Oriental choices.

Dried shrimp paste, dried and shaved Bonito, dried and frozen squid, pickled gouramy fish, baby clams with chili, anchovies in spices, fish curry, spicy shrimp, abalone flavored sauce, oyster sauce and a simple fish sauce offer a new choice for every day.

Ruenprom said many foreign students shop there, including not only Eastern students but also others from Africa and India.

The Oriental Market is open from 10 a.m. to 7:30 p.m. Monday through Saturday and from 11 a.m. to 7:30 p.m. on Sunday.

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majority of foods that owner Aram Ruenprom keeps on his shelves.

But that didn't keep me from taking notes on what could be adapted to my own style of cooking, especially the never-ending list of spicy curries, chili, kimchi mix and Szechuan chili-sauce.

Ruenprom said he stocks mostly Chinese and Southeast Asian products from Thailand, Cambodia or Laos but also keeps Korean, Japa-

Beer

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taste and Moos gave them his approval.

"My favorite beer is Newcastle," he suggested. It's an English brown ale "which is just remarkable."

It's got a little sweet taste to it yet it still tastes "ale-ish" — dark tasting like burnt hops. It's fairly expensive, but you get what you pay for. Maybe that's why it's one of Moos' best sellers.

Another new beer is Lowenbräu Zurich, not the American-made product, but the original from Europe. Moos considers the Swiss brews good, a little "skunky" like Nordik Wolf or Grolsch.

Moos explained "skunky" as a little sourish, more toward the back of the tongue.

He bent over and picked up a tiny bottle filled with only 6 ounces of Hardy's Ale, another sipping beer labeled as the rarest ale in Britain.

"For the size of it, you probably can't get a beer strong as this," he said. "It's a beer you have to sit and sip on; if you try to gush it down, you'll get sick on it."

All the bottles are numbered and actually aged. The bottle includes directions on how to store the product, which supposedly can be kept up to 25 years.

Other beers will go flat or may even separate in the bottle if left at room temperature for periods of time, he said.

EKU 28, the German ale, looks docile sitting on the shelf but kicks back with 28 percent alcohol or 56 proof.

Moos said that both EKU 28 and Samichlaus Pale Bier both knock him off his feet.

Olympic flags waved over the carton of OB Beer from South Korea, which spouts an American taste without as much sweet and a little bit harder, biting the pallet, he said.

Moos admitted that he didn't like the No. 1 import from Japan, Sapporo, but many do like it.

"Just because I think it's sweet, someone else could think it could be bitter," Moos explained. "Each person has their own type of palette and how they taste things."

Moos said he prefers dark beers, and, as an example, pulled a Samuel Smith's from England off the shelf.

What I thought was a dark amber bottle turned out to be only a clear glass filled with an unbelievably dark mixture.

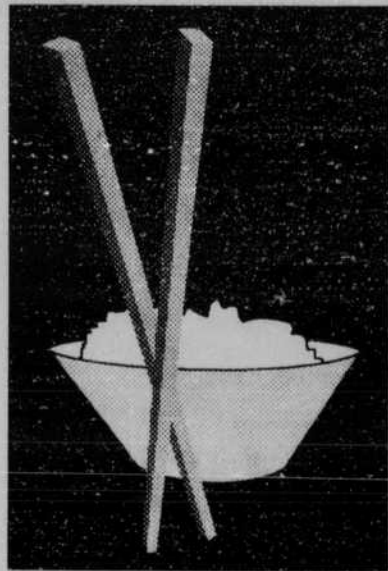
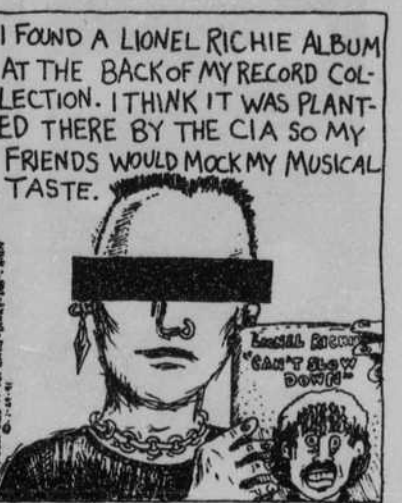
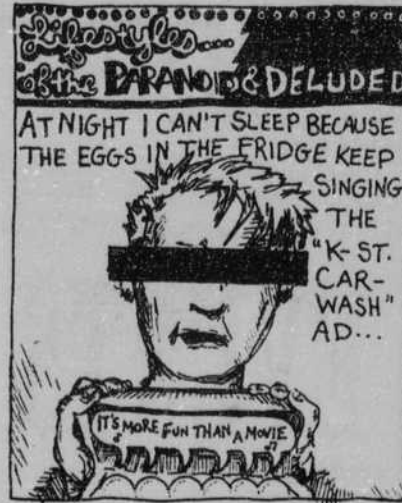
The effect is achieved by burning the hops and barley before brewing, Moos explained. The Samuel Smith's Nut Brown Ale reminded Moos of his favorite Newcastle, a little sweet with an burnt aftertaste.

And do students head for the import shelves very often?

Students still tend to head for the regular domestics, he said, but every once in a while people come over to the import shelves and "look at it, but it's almost like they're afraid to get into it," he observed.

Moos said he breaks up cartons into singles to entice the reserved buyer and even offers an already combined variety pack of six different imports for sampling.

For those who want to go with non-alcoholic imports, Moos stocks



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