



Fun events welcome all majors

We here at TGIF are dedicated to keeping students focused on their studies during the last weekend before Finals Week. So here we offer all of you some options for music, film studies and theater students. Everyone else might want to consider going, too.

At Knickerbocker's, 901 O St., the science of rock 'n' roll will be explored by Evel Paisley and Fragile Porcelain Mice tonight. On Saturday night, the studies will continue with Fugitive Kino and Thread. Both shows start at 10:30 and have a \$3 cover charge.

At the Zoo Bar, 136 N. 14th St., Indigenous will rock the house tonight and Saturday. Everyone in Great Plains Studies will be happy to know that Indigenous is a 100 percent Lakota Sioux band that plays Texas-style blues. Both shows start at 9 p.m. and have a \$4 cover charge.

Hey, business majors! Nebraska Wesleyan University's production of "Other People's Money" will continue its run at McDonald Theatre, 51st and Huntington streets. It shows tonight and Saturday at 8, Sunday at 2 p.m. For ticket information, call the McDonald Theatre box office at 465-2303.

But everyone needs a study break now and then. If you feel that need, stop on over at the Mueller Planetarium tonight or Saturday to check out the Laser Fantasies production of "Pink Floyd: The Wall." The show will run at 7 p.m., 9 p.m. and 11 p.m. both nights. Admission is \$5 for all seats. We realize this gross violation of your dedication to studying might make you feel guilty, but it is Pink Floyd, after all.

Why read about history when you can go watch a movie about it? A plethora of cinematic spectacles await in theaters everywhere.

The romantic-comedy "The Truth About Cats and Dogs" opens today, starring Uma Thurman and Janeane Garofalo in a heartwarming tale involving veterinarians, radio talk shows and mistaken identities.

An all-star cast makes "Mulholland Falls" into a powerhouse on paper. Nick Nolte, John Malkovich and Chazz Palmentieri star in a '50s gangster-style film, looking at a group of men who take the law into their own hands.

Oh goody. Jean-Claude Van Damme — who can't act — is now a director with "The Quest," a story about a man who must find honor by entering and winning a brutal tournament.

At the Mary Riepma Ross Film Theatre, "Persuasion" continues its run. Based on the Jane Austen novel, "Persuasion" follows love and wealth over a span of eight years.

Returning movies include "Bed of Roses," "Black Sheep" and "All Dogs Go To Heaven 2" to the StarShip 9, and "Grumpier Old Men" starts its two-week run at the Joyo Theater.

Have something to contribute to TGIF? Send information to "TGIF," c/o Daily Nebraskan Arts and Entertainment, 34 Nebraska Union, 1400 R St., Lincoln, Neb. 68588, or fax us at 472-1761. TGIF is compiled by the arts and entertainment staff.

Scrumpdilly



Tanna Kinnaman/DN

Tom Cook, chief cook and bottle washer at Cook's Kitchen, 33rd and A streets, adds chips to a lunch order Thursday.

Home-style food keeps city cafes cooking

By Gerry Beltz
Senior Reporter

It's almost like a secret society. Nobody but a precious few know about their existence. They are cafes.

Most cafes around Lincoln do little or no advertising whatsoever, yet have been around for years.

"It's word-of-mouth," said Michael Dixon, co-owner of Dixon's Cafe, 704 L St. "I've been down there for around 25 years, and we're holding in pretty good."

Tom Cook, owner of Cook's Kitchen, 1379 S. 33rd, said he also relied on less formal advertising.

"We do some advertising with Rent-A-Sign," Cook said, "but 95 percent is from word-of-mouth."

In the restaurant business, the key to bringing

"That's what people want — good service with quality food at a reasonable price."

TOM COOK

in customers and keeping them is the simplest reason there is — good cooking, said Sue Mueller, manager of Tina's Cafe, 616 South St.

"Everything here is real," Mueller said. "Real potatoes, real gravy, we bread the food ourselves; it's just home-cooked food."

Cook also credited his staff with bringing in and maintaining a steady flow of customers.

"My waitresses, first of all, are really nice and

that helps bring people in," he said. "That's what people want — good service with quality food at a reasonable price."

"Most of the smaller places are run by individuals or husband-wife teams; people who have been cooking all of their lives."

For Dixon, business is definitely a family matter. He and his two sisters, Rachel and Frances, took on the business after their parents retired six years ago.

"We all pitch in," Dixon said. "My brothers come in and help paint; it's just sort of a friends and family type thing."

The clientele of the cafes ranges as widely as the menu selections.

"We get doctors, lawyers, blue-collar workers," Cook said, "every type of customer you can think of."

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Greasy spoons serve up 'slice of heaven'

By Gerry Beltz
Senior Reporter

In today's health-conscious and cholesterol-counting society, a "greasy spoon" often conjures images of holes in the wall and food you wouldn't feed to a dying goat.

To me, a "greasy spoon" is a slice of heaven

with homemade gravy on top.

It has been my experience that these small cafes always out-cook, out-service, out-price and out-class any of the bigger, national chain restaurants, hands down.

Around Lincoln, these are some of my favorites, and some of the dishes I recommend. If your favorite cafe isn't listed here, my apologies. After all, I'm only human. (A human with gravy for blood, but I'm still human.)

Dixon's Cafe (704 L St.) — Nice place. I'd have to recommend the basic eggs-and-bacon breakfast (add some GREAT sausage gravy for the hash browns) or for lunch, get the country fried steak (Fridays only).

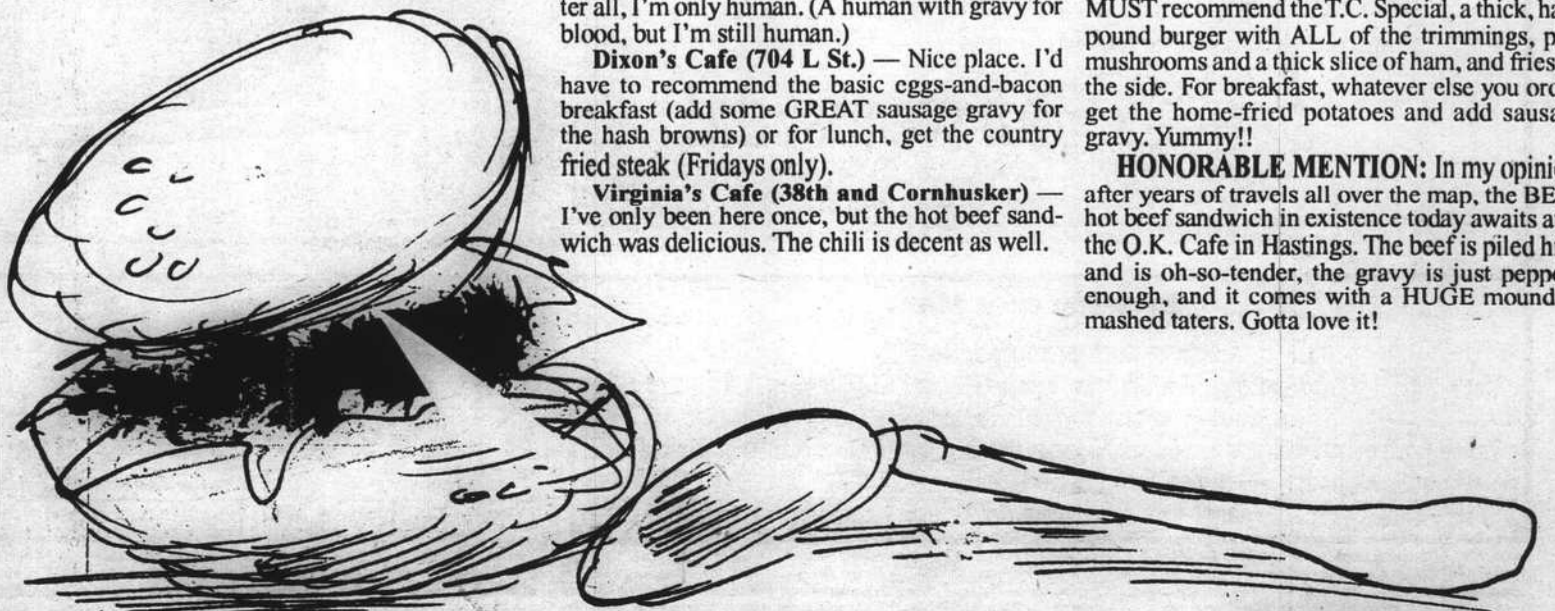
Virginia's Cafe (38th and Cornhusker) — I've only been here once, but the hot beef sandwich was delicious. The chili is decent as well.

Tina's Cafe (7th and South) — Definitely the BEST cheeseburger in this entire city (get it deluxe), and a damn fine bowl of chili as well.

Mar-Shel's Cafe (27th and O) — Another tasty hot beef sandwich (VERY tender beef) and the German sausage breakfast was rather scrumptious too.

Cook's Kitchen (33rd and A) — I simply MUST recommend the T.C. Special, a thick, half-pound burger with ALL of the trimmings, plus mushrooms and a thick slice of ham, and fries on the side. For breakfast, whatever else you order, get the home-fried potatoes and add sausage gravy. Yummy!!

HONORABLE MENTION: In my opinion, after years of travels all over the map, the BEST hot beef sandwich in existence today awaits at ... the O.K. Cafe in Hastings. The beef is piled high and is oh-so-tender, the gravy is just peppery enough, and it comes with a HUGE mound of mashed taters. Gotta love it!



James Mehling/DN