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1 App., 2 Mexi Dinners, Fried Ice Cream & Bucket of Mexican Beer	\$39.99
NFL Sundays	
Buckets of Bud, Miller or Coors Light	\$9.50
Cowboy Burger Platter	\$6.79

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L'Auberge celebrates 30 years of Nouvelle Cuisine

By Tanya Noffsinger

For those of us born and reared here in Dayton, Ohio, the building at 4120 Far Hills Ave. has seen multiple reincarnations - The Yum Yum, The Inn and for the last thirty years - 1979-2009 the oft heralded L'Auberge. We can most certainly remember those most special moments, those rites of passage if you will, that are marked by celebrations abounding with sartorial splendor and made perfect with culinary excellence and showmanship.

One thing has never changed at L'Auberge and that is the commitment to excellence and the attention to detail that takes it from good to great. Thirty years ago Josef Rief and friend Dieter Krug were entrepreneurs who set out to change the palate of Dayton by offering the culinary originality of Nouvelle Cuisine. Dayton's business and community leaders as well as the traveled food cognoscenti all became regular cus-

The menu is as follows:

Amuse Bouche

Filet of Dover Sole, Caviar, Lobster, Sauce Hollandaise

Pheasant Consomme

Pheasant Quenelle, Shaved Truffle Baked in a Bread Crust

Beef Wellington

Mushroom Duxelles, Dauphinoise Potato, Sauce Perigueux

Souffle Grand Marnier

\$65

tomers at this what seemed to be the "Country Club of the South". With food critics from Dayton, Cincinnati, Cleveland and Columbus in agreement about the quality of the food and service, L'Auberge was awarded the Mobil 4 Star Award. Many chefs trained here and have been disseminated to other prestigious restaurants

throughout the world.

After reinventing the main dining room, the decision was made to add the stylish and casual Bistro to the rear of the building. What a delightful place for apres-concert drinks or dessert. One of the most multi-faceted musicians that they have playing in the Bistro on the weekends is Oakwood's own Tom Scheidt. The Patio was then added which serves the Bistro menu.

Over the last thirty years two million people have been served with elegance and grace. Josef would like to thank his many loyal guests for their support. He would like for you to reminisce about your thirty years with L'Auberge by dining with a menu featuring a fabulous five course tasting menu with some of the restaurant's favorite menu items from its history. The menu will run through the month of October in the Main Dining Room and feature classics unique to L'Auberge.

'Foodie Flicks' all the rage of late

By Tanya Noffsinger

Film makers are heaping our plates with "foodie" choices this season. It is inconceivable to think that you haven't yet dragged someone with you to see *Julie & Julia* but if not, do! It has been showing to full houses, equally gender divided and in some screenings the audience bursts into spontaneous applause at the conclusion.

This story in a story (albeit both true) chronicles Julie cooking her way through Julia Child's *Mastering the Art of French Cooking* while we see Julia's (Meryl Streep) story of how her weighty tome came to be written. Since the release of the film we now know that Julia Child was a CIA operative--well that gives new meaning to "counter-intelligence" now doesn't it?

The immense attraction of the film in addition to almost being able to smell the food being prepared

(by the way the Boeuf Bourguignon recipe is on pg. 315 of Volume II), is the flawless performance of Meryl Streep. You become totally amnesic about the fact that this is not the "real Julia"--the proverbial pusher of Plugra (OK, that's French butter--85 percent butterfat--oh my clogging arteries). Just bite the baguette and enjoy some. Certainly she will at last receive her Oscar for Best Actress for this stunning portrayal.

But alas, we go from a real life story to Sony Pictures Animation film based on Judi and Ron Barrett's children's book, *Cloudy with a Chance of Meatballs*. This film requires 3D glasses to enjoy the phantasmagoric events that happen when Flint Lockwood, young inventor, creates a machine that turns water into food which falls as precipitation in the sardine-producing town of Swallow Falls. Quickly the town

becomes a tourist attraction with a name change to Chewandswallow. Of course, Flint becomes enamored with the pretty fledgling reporter sent to cover the story. Children will love the 3D effects of pancakes covering the school, a spaghetti vortex, cheeseburgers raining from the sky and hailing giant ice cream balls. But, the beauty of this film, besides the special effects, lies in the teachable moments--that of overindulgence, childhood diabetes, how to say I love you to your Dad, and for the girls--never dumb yourself down just to get the guy. Rarely do we see the unification of medium and message (of course, Marshall McLuhan believed the medium was the message) in an animated presentation.

Bon Appetit y'all. Enjoy them both---with relish! Gotta run! Soup's on!

To contact this columnist go to: musicalfeast@att.net

Annual Homecoming Hot Dog Supper Sept. 30

This annual family event will be held at the Community Center before the Homecoming parade and bonfire.

Bring the whole family for dinner, then walk to the bonfire and show your support for the Lumberjacks!!

Date: Wednesday, Sept. 30, Time: 5:30 - 7 p.m., Location: OCC Great Room

Sauerkraut Festival Contest seeks recipes

The Ohio Sauerkraut Festival Committee would like to invite you to enter the Fourth Annual Sauerkraut Recipe Contest to be held on Saturday, Oct. 3, at the Der Dutchman Restaurant in Waynesville, Ohio.

Anything goes, as long as it is edible and contains sauerkraut! Entries can be either sweet or savory and remember Waynesville is known for some tasty sauerkraut food, so be

sure sauerkraut is the "star" of your dish!

Entries can be dropped off between 11 a.m. and 12 noon at the Der Dutchman restaurant. Judging will begin at noon. Everyone is welcome to stick around during the judging for some fun socializing. After the winners are announced, all are welcome to sample the creations and congratulate the winners.

All entries must be accompanied

by two copies of the original recipe. Entry forms will be available at the Waynesville Chamber of Commerce Office or at the Der Dutchman the day of the contest. All entries will be judged on Eye Appeal, Taste, Creative Use of Sauerkraut and Ease of Preparation.

Any inquires can be directed to Shelley Trapp at MST722@aol.com or the Waynesville Area Chamber of Commerce.