

BON APPETIT

Calling all 'breakers': there's a CB Country hangout just for you



...and non-CBers are welcome, too

"Hey good buddy, make a 10-22 over to CB Country Steakhouse, we've got some 10-17 going on here."

And that, in CB lingo, is a call to all "breakers" — to a restaurant along West Avenue that not only has its own rig but also has lots of room either for an "eyeball" (meeting) or simply a round of beer with fellow breakers.

As far as breakers' hangouts go, there are several: in Quezon City, for example, there are Macky's restaurant and the Aberdeen Court dimsum kiosk, to name a few. But these are mostly a circumstance of accident rather than of design: CB Country Steakhouse is the first ("as far as we know," according to its owners) to use a CB-motif, down to its place mats and its a la carte items ("CB Special Hamburger Steak" is one offering on the menu).

OWNERS. Four couples make up the brains and brawn behind the new restaurant: Alejandro and Liz Panlilio, Ben (Liz's brother) and Maricel Victorino, Jess and Mila Arnaldo, and Dong and Juliet Panlilio. Of the eight, only Jess and Ben are true-blue CBers; and the idea for putting up a CB-style restaurant is credited to Jess, who not only has a bravo (base station), but is also "governor" of the so-called "Pineapple Country" (West Avenue and its environs).

Since its opening last May 19, there have been a good many "eyeballs" held in the roomy, 85-seat capacity restaurant ("Breakers hold 'eyeballs' at the drop of a hat," says Liz, a non-CBer). There are meetings over codes to be used, rules of CBing, all held over rounds of beer and tasty pulutan. Liz reports that breakers come from as far away as Makati, and even

La Union. And while other CB hangouts may be said to be exclusive territory to any one CB group, CB Country has made it a point to let it be known that all groups are welcome, Ben says. That has been easier to achieve than an initiate may think possible: when two breakers meet, the kinship of language is an instant bond, no matter which group each belongs to. And the restaurant's "bravo" rig is right there for breakers to call their fellows over for a drink.

DISADVANTAGES. Catering to the CB crowd has its obvious advantages, according to Ben, but it also has some after-effects that its owners didn't quite anticipate. For one, the majority of the CB crowd filters in for after dinner drinks; and as Ben points out a 75%-filled house of breakers partaking of beer and pulutan doesn't quite make for the same margin of profit as a smaller crowd taking a full-course dinner.

But this minor disadvantage is more than offset by the fact that the outlet's link to the CB crowd has been responsible for its enjoying a full house almost every night — an important factor, Ben points out, for a new restaurant for whom the sight of empty tables is a particular stigma.

A more serious disadvantage — and one that CB Country's owners admit they didn't foresee — is that non-CBers, thinking that the restaurant is "exclusive" to CB owners, tend to stay away. "We'd like to stress the fact that we welcome everyone," say Ben and Liz. At present they're bridging this particular gap by sending out flyers, inviting non-CB people, and generally putting out the red carpet for any obvious non-breaker who may happen to stray into



CB Country. "Ben and Jess, the CBers, take care of welcoming the breakers," Liz explains, "and we see to the non-breakers."

Sometimes parking space can present a problem, too, since every breaker, by logical conclusion, has his own car or "Charlie" (mobile rig). By inference, a CB dining crowd of 10 people will jam the parking lot with 10 cars — each with its own CB antenna. But Liz prefers to look at this problem from a rozier point of view: "When people go by and they see a lot of cars, they tend to think ah, it must be a good place to eat in."

True enough, and CB Country's menu makes good on its promise. There are a variety of reasonably priced steaks, appetizers and sandwiches — plus the house specialty, *Crispy Pato* — which Liz describes as Peking Duck, Filipino style. Even that alone sounds good enough to send out for a 10-22.



CHICKEN KITCHEN — Holiday Inn Manila's German call restaurant, the Braukeller, offers a chicken treat for everyone: an assortment of tender juicy chicken such as crispy Maryland Chicken, Chicken Curry and Roast Chicken, prepared especially by Executive Chef Dieter Pohl.

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1 2 3 4 5 6 7 8 9
10 11
12 13
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30 31

- ACROSS**
- 1. Musical programs to sit clear of, maybe (8)
 - 2. Lettovers a Scotch knocks off (6)
 - 10. Kind of people who may not help when it is raining (4,7)
 - 11. Return today with internal trouble (5)
 - 12. Some other, in addition (4)
 - 13. Agreement to take up permanent residence (10)
 - 14. Crowl fiercely at angled mass (5)
 - 15. Goes at some rap to turn turns even (8)
 - 16. Young people kind of German (6)
 - 21. Five shillings given as tribute to a monarch (5)
 - 22. Landed rice in seemingly impracticable manner (10)
 - 23. Loud organ which evokes disquieting concern (4)
 - 24. Notes Spanish article (3)
 - 25. Breakers not confusably done away with (11)
 - 26. Attack discovery of deposits (8)
 - 27. Northern Territory after ten years in a state of decline (8)
- DOWN**
- 1. Bent back designating more than 160 degrees (6)
 - 2. One hundred degrees painted on with bloody color (7)
 - 3. Going to which is becoming successful (4)
 - 4. An idler's shoe? (6)
 - 5. A fish enters for woodworkers (10)
 - 7. Heard to be a ripe non-professional? (7)
 - 8. Language spoken by some British (6)
 - 9. Made to reach at such silly task (7)
 - 14. Span construction by a dentist? (8)
 - 17. Strange lit aches of his head could have caused this Greek's downfall (8)
 - 18. I sense Al passes by refuses to accept? (7)
 - 20. Landed one Dr. Corbin fixed on 14-D? (7)
 - 22. Wind down to exercise broken earth (7)
 - 23. One hundred is a not he paid to provide with cover (8)
 - 24. Take in dear lion to sing the musical solo (4)

Yesterday's solution.

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
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Big 20 opens new outlet

The Big 20 Restaurant chain is putting the finishing touches on its Greenhills outlet, in time for its formal inauguration in the first week of

August. The Greenhills outlet features a "Western Look," complete with ranch-hand-type waters, murals depicting Western scenes, and other decor rounding up a Western motif. Adding color to this will be "Big Bob," who will be arriving soon from abroad to welcome guests at the Greenhills Big 20 during its "dry run" sometime this month. Big 20 president Manuel B. Arzono said that in the coming months, "Big Bob" will make the rounds of all the Big 20 outlets in Metro Manila. Ultimately, he added, all Big 20 outlets will be sporting the Western look, patterned after the Greenhills outlet.

HOTEL HAPPENINGS

Century Park Sheraton celebrates Fil-Am friendship with a daily American buffet consisting of a triple-treat: authentic American cuisine on a luncheon buffet, California wine (from E. V. Gallo winery), and all-American ice cream (courtesy of Conee Island). The grand US feast is on daily throughout July at the Sheraton's Cafe In The Park. The buffet costs P52 per person, not including tax and service charge.

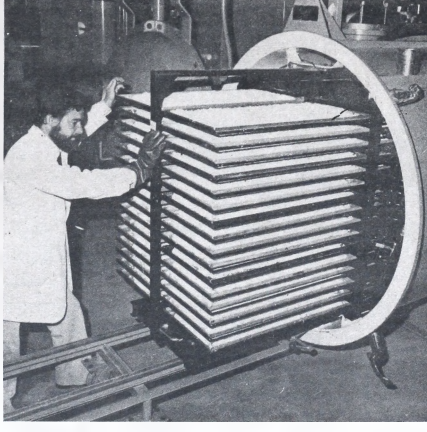
Designer Eddie Chua's midyear collection, entitled "Romantic Direction," is the daily luncheon feature this month at the Manila Hilton's Top of the Hilton. Tickets to the luncheon show at P85 per person, all inclusive.

A series of advanced seminars on hairdressing techniques starts July 22 at the Manila Sheraton Hotel's Rever Salon. London-trained hairstylists David Charlton and Stephen Bradley will conduct the seminars.

Ongoing at the Hyatt Regency Manila, fashion wear by Joe Sason in a daily luncheon show at the La Concha. The show is highlighted by a raffle, at which the top prize will be a roundtrip ticket to Bangkok/Cairo/Rome courtesy of EgyptAir. Tickets at P80 per person, plus tax.

At the Philippine Plaza on July 21 to 25, a Food Asia (Philippines) festival featuring cooking demonstrations and Asian cuisine from five countries. The festival is co-sponsored by the Plaza and Liberty Flour Mills, and is being coordinated by well-known culinary expert Nora Daza.

Ongoing at the Sabungan coffee shop of the Manila Midtown Ramada, a Spanish food festival. Executive Chef Nilson Durrer presides over a buffet table filled with such fare as "Besugo al Horno."



SPACE AGE COMBAT RATINGS — In this technological day and age, combat ratings couldn't be more appetizing for the Australian soldier — who now gets a choice of six meals, ranging from roast pork and gravy to spaghetti bolonaise. It's all the work of the Armed Forces Food Science Establishment (AFSE) at Scottsdale, near Tasmania, where scientists have developed a patrol ration pack using fast freeze-drying methods. Modern food processing techniques have led to the development of lightweight, dehydrated aluminum foil laminate ration packs which are nutritious and easy to prepare. Above, AFSE food technology section head Dr. Graham Driver examines trays of freeze-dried rice ready for packaging at the establishment.

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