

HARRY, CHRIS DITTENHAFFER, AND DENISE D'ANNE CONTEMPLATE THE POST-ELECTION BLUES...

It could've been me in there, Dittenhafer...



Or me, Harry.

Or me.

Or you, Denise.

Wonder why it wasn't me....

Or me! I just don't understand it! What does he have that I don't have?



Uh... No comment.

What about you, Harry? Why didn't you win?



Oh, I don't know. My primary focus was providing more affordable roach motels on the street, but that was my only platform, really. Being a single-issue candidate doesn't work with the voters, I guess.

What are you talking about?! Affordable housing was Daly's ENTIRE campaign, for cryin' out loud!!



YEAH!!! That's right! Hey... Maybe everyone got you two confused at the polls! You both ran on the same platform... And you both wear glasses!!!

Harry... I think some of those votes belong to you.

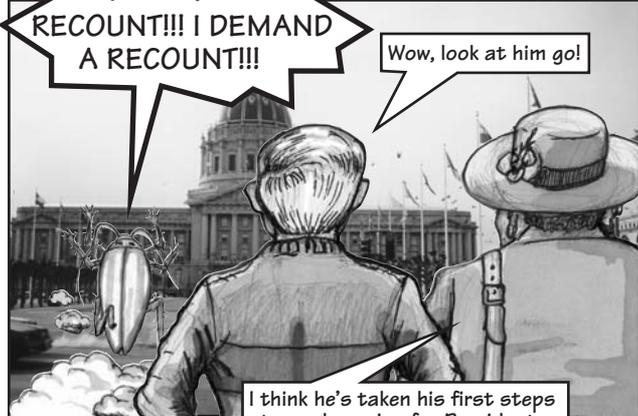
Really... You think so??



Go get 'em, Harry.

RECOUNT!!! I DEMAND A RECOUNT!!!

Wow, look at him go!



I think he's taken his first steps toward running for President.

GOOD EATS

with Phil Tracy



The best (well, almost) of both worlds

The Punjab restaurant, corner of Eddy and Mason, claims it serves Indian and Pakistani food. This is a bit misleading, since all the items on the menu could be identified as coming from either country's cuisine.

"It's the same food, same culture," says Wasim Aslam, the restaurant's owner. "These people were living together for centuries. Religion is the thing that separates them, not culture."

I had asked Mr. Aslam how he avoids a war in his kitchen considering that the Pakistanis and Indians seem always on the verge of fighting in real life. He laughed at the thought. "Our kitchen is very peaceful."

No matter which country you attribute it to, the food served at the Punjab is very agreeable. The restaurant has been open two years and does a brisk lunchtime trade. It is a big favorite with the 20- or 30-something dot.comers who come over from South of Market.

Many of them order the \$5 Vegetarian Special consisting of two rotating selections from the restaurant's extensive vegetarian selections, plus basmati rice with cumin. Lunch specials also include naan, a round, flat bread fried lightly on both sides.

The luncheon menu offers two curry dishes, chicken (\$6)

and lamb (\$6.50). The curry sauce is a smooth blend of onions, tomatoes, ginger garlic, spices and yogurt and both dishes are accompanied by flavored rice and the vegetable selection of the day.

The Tandoori Special (\$7) is a quarter of a chicken marinated in yogurt, ginger, and garlic, then put under the broiler. There is also a minced beef kabab (only kosher beef for the Muslim Pakistani patrons) barbecued on a skewer, along with vegetables and rice. It makes for quite a plate full.

During dinner hours the pace is somewhat slower, with the clientele a mix of ethnic families from the Bay Area, dot.comers working strange hours and tourists who stumble in looking for a cheap meal. The dinner prices are designed not to disappoint them.

Chicken Tikka Masala (\$6.95) contains boneless barbecued chicken cubes in a cream-based tomato sauce, spicy but not to burn the tongue. The Lamb Karahi (\$5.95) is stir-fried lamb served with bell peppers, onions and tomatoes. Chicken Biryani (\$6.95) offers saffron-flavored rice with spiced chicken. At \$8.95, the Tandoori Prawns marinated in ginger, garlic and spices is the most expensive item on the menu but well

worth the price.

The dinner menu is a la carte. Basmati rice is \$1.75 while the mixed vegetables are \$4.50 but serve two people or act as a vegetarian entree. There are nine vegetarian dishes in all and they include: Palak Paneer (\$4.50), spinach cooked with cubed farmer's cheese; Daal Makhni (\$4.50), creamed lentils spiced with cloves, cardamon and cinnamon sticks; and Bengan Bhurta (\$4.95), baked eggplant with onions, tomatoes and spices. The naan costs \$1.

Chef Aslam is generous in his use of spices. "Every dish on the menu has ginger, garlic and tomatoes," says Aslam, who is chef as well as owner. Yet none of the Punjab's dishes gets higher than my three-glasses-of-water rating. "Here we cook all day and we use a lot of spices."

The minced beef kabab has 15 spices, including coriander, which my dinner companion was able to spot. We never tried the dessert, which included kheer (\$2.50), a rice pudding with rose water, almonds and pistachio, and mango ice cream (\$1.95) probably because we were too full.

Between the low prices and the large portions, The Punjab is a real bargain for Tenderloin residents and a great addition to the neighborhood. ■

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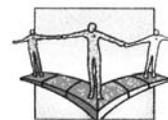
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