

ATLANTIC CENTER FOR THE ARTS
 JANUARY 4 - 30, 1993
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"The Misfortune of the Immortals"

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(A) = ACTOR
 (C) = COMPOSER
 (D) = DANCER/CHOREO.
 (S) = SINGER
 (TD) = TECHNICAL DIRECTOR
 (VA) = VISUAL ARTIST

** = SCHOLARSHIP

ATLANTIC CENTER FOR THE ARTS
Information

WELCOME! Atlantic Center for the Arts is pleased that you are participating in our residency program. We hope your experience here will be productive, creative and rewarding.

SESSIONS

Any ACA Associates are welcome, at any time, to sit in on sessions being held by Artists in Residence other than their own. However, family or friends may not visit in sessions unless specific permission is granted by the President and the Artist in Residence involved.

SMOKING

Smoking is prohibited at Atlantic Center except in designated areas.

SECURITY

The last person to leave the workshop or the fieldhouse at night must be sure the coffee pots are unplugged, all lights out and all doors and windows locked. This is most important to protect the property of all involved.

PHOTOCOPIES

ACA has a copy machine in the fieldhouse which you may use. If you need help in operating the machine, see Bill Blackford, our maintenance man. Quickprint Center at 227 W. Canal St., 428-2788 and M & T Printers at 308 Orange St., 427-4706 can make copies at reasonable rates.

TELEPHONE

Coin-operated telephones are located at the end of the Associate Housing facility and in the workshop.

MAIL AND MESSAGES

Mail and phone messages are placed in a basket on the front desk in the administration building M-F. In an emergency telephone messages will be taken by the staff and efforts will be made to contact you immediately. Please check this basket daily. Mail and phone messages will not be distributed during the weekend.

REFRESHMENTS

There is a Coke machine and refrigerator in the workshop and a stove, microwave and refrigerator in the fieldhouse. **Please** help us keep the work areas clean by disposing of your cups, etc. in the trash.

STAFF

Suzanne Fetscher, Program Director
Teri Cobean, Special Projects Director
Frankie Robert, Secretary
Denise Collins, Bookkeeper
Bill Blackford, Maintenance
Vickie Ritter, Housekeeper

Hours of Administration Building 9-5, M-F
Gallery Hours 9-5, M-F

EMERGENCY PHONE NUMBERS

Suzanne Fetscher 427-3884
Bill Blackford 427-6086
Frankie Robert 428-0420

MISCELLANEOUS INFORMATION FOR MASTER ARTISTS

OUTDOOR COOKING

Cooking outdoors is against fire code regulations here at Atlantic Center, so please, no grilling out.

GARBAGE PICKUP

Monday and Thursday are garbage pickup days. Please place your garbage in plastic bags on your back porch for pickup. Do not put it out the night before — the raccoons will tear the bags and spread the garbage.

LAUNDRY

There is a washer and dryer under the rear of the middle cottage for use of the three resident artists.

BEACH TAR

You may pick up tar on the bottom of your feet or shoes when you walk on the beach. To prevent tracking it onto the carpet in the cottages, we have placed a bottle of baby oil in the broom closet just inside the back door of the cottage—this will remove the tar.

TELEPHONE

All long distance calls will be charged to you. ACA pays only the basic bill which includes service and local calls.

IMPORTANT TELEPHONE NUMBERS

Cottage #1 -	428-5567
Cottage #2 -	428-5921
Cottage #3 -	428-5253
ACA Office	427-6975
Time/Temperature	423-2222
Police	428-2411 or 911
Fire Dept.	428-2474 or 911
Ambulance	911
Bill Blackford (home)	427-6086

Note: The telephone numbers in the cottages are unlisted. The ACA office cannot transfer calls to the cottages and will not give out the numbers, but will take messages.

*Former Master Artist in Residence, photographer Jack Mitchell, has generously offered to photograph each Master in Residence at Atlantic Center at his studio in New York City. He will take one photo for Atlantic Center and give one to you. Additional copies would be at your own expense. Studio # (212) 737-8940

Drop by Jim Murphy's office to see other photo's he has taken of past Masters.

LOCAL INFORMATION

TEMPERATURES

	<u>Average</u> <u>Temp.</u>	<u>Rainfall</u> <u>Inches</u>
January	57.9	2.37
February	58.8	3.11
March	64.1	2.99
April	69.6	2.25
May	75.1	3.38
June	79.2	6.41
July	81.1	5.52
August	80.9	6.34
September	79.5	6.68
October	73.2	4.62
November	65.2	2.59
December	59.5	2.20
Annual	70.3	48.46

TIME & TEMPERATURE

423-2222

EMERGENCY

Police 428-2414

HOSPITALS

Fish Memorial 427-3401
Volusia County Public Health 423-3328

TRANSPORTATION

Smyrna Transit System 427-3466
Yellow Cab 423-9999
Airport Taxi 427-3211
Greyhound Bus 428-8211
Amtrak 1-800-872-7245

AIRLINES FROM DAYTONA

American 1-800-433-7300
Delta 1-800-221-1212
US Air 1-800-428-4322

CHAMBER OF COMMERCE

428-2449

LIBRARIES

Brannon Memorial 428-2572
105 S. Riverside Drive

GOLFING

Fairgreen Golf Course 427-4138
35 Fairgreen Avenue

New Smyrna Beach Municipal 427-3437
1000 Wayne Avenue

Sugar Mill Country Club 428-9012
150 Club House Circle

RECREATION

City of New Smyrna Beach 427-5450

MILES FROM NEW SMYRNA

Daytona Beach 15
Orlando 60
St. Augustine 70
Jacksonville 100
Tampa 123
St. Petersburg 159
Fort Lauderdale 217
Miami 252
Tallahassee 252

DISTANCE TO MAJOR ATTRACTIONS

Marineland 50
Kennedy Space Center 58
Sea World 65
Walt Disney World 70
Cypress Gardens 90
Silver Springs 90
Busch Gardens 120

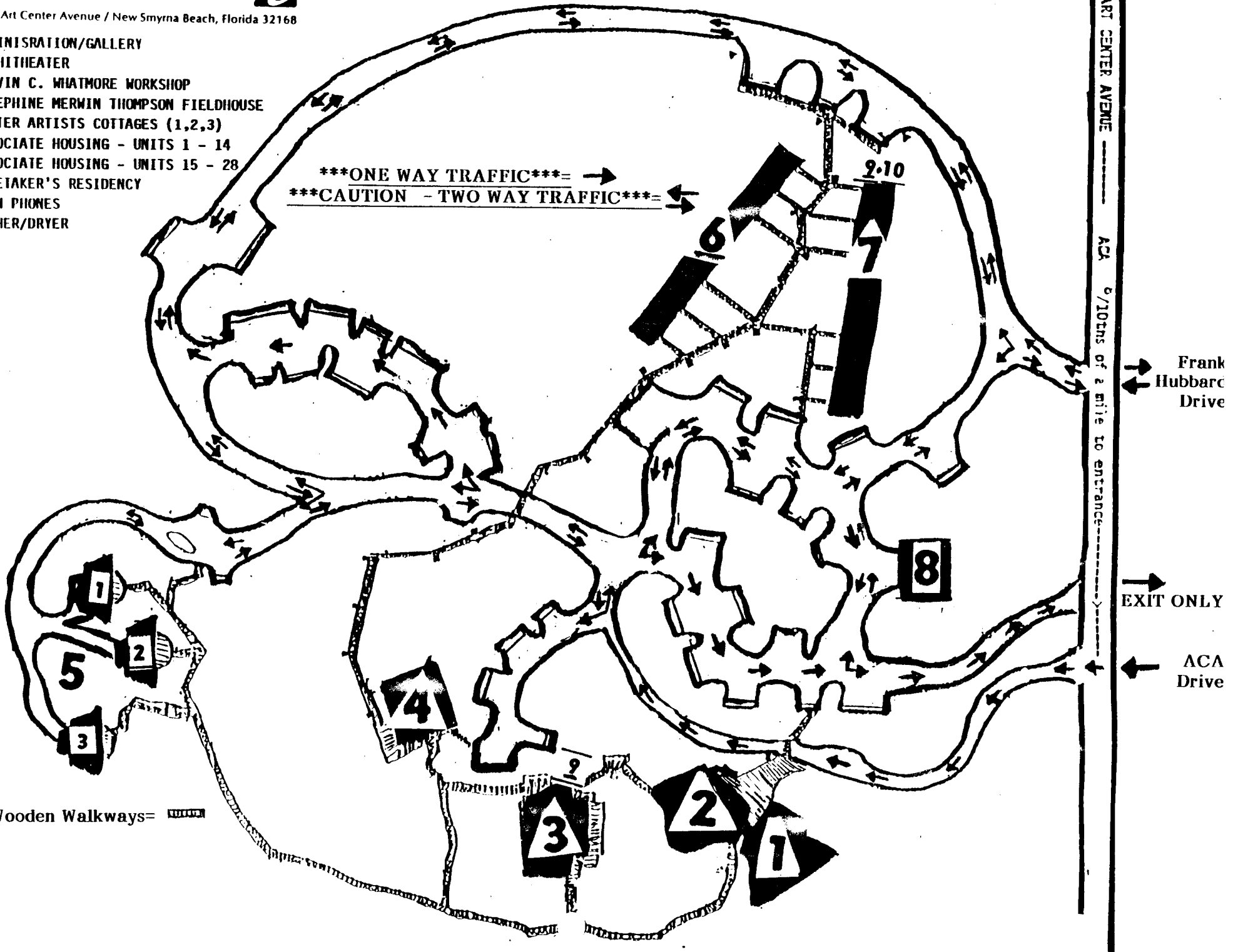
ATLANTIC CENTER FOR THE ARTS



1414 Art Center Avenue / New Smyrna Beach, Florida 32168



1. ADMINISTRATION/GALLERY
2. AMPHITHEATER
3. MARVIN C. WHATMORE WORKSHOP
4. JOSEPHINE MERWIN THOMPSON FIELDHOUSE
5. MASTER ARTISTS COTTAGES (1,2,3)
6. ASSOCIATE HOUSING - UNITS 1 - 14
7. ASSOCIATE HOUSING - UNITS 15 - 28
8. CARETAKER'S RESIDENCY
9. COIN PHONES
10. WASHER/DRYER



Raised Wooden Walkways=

RESTAURANTS

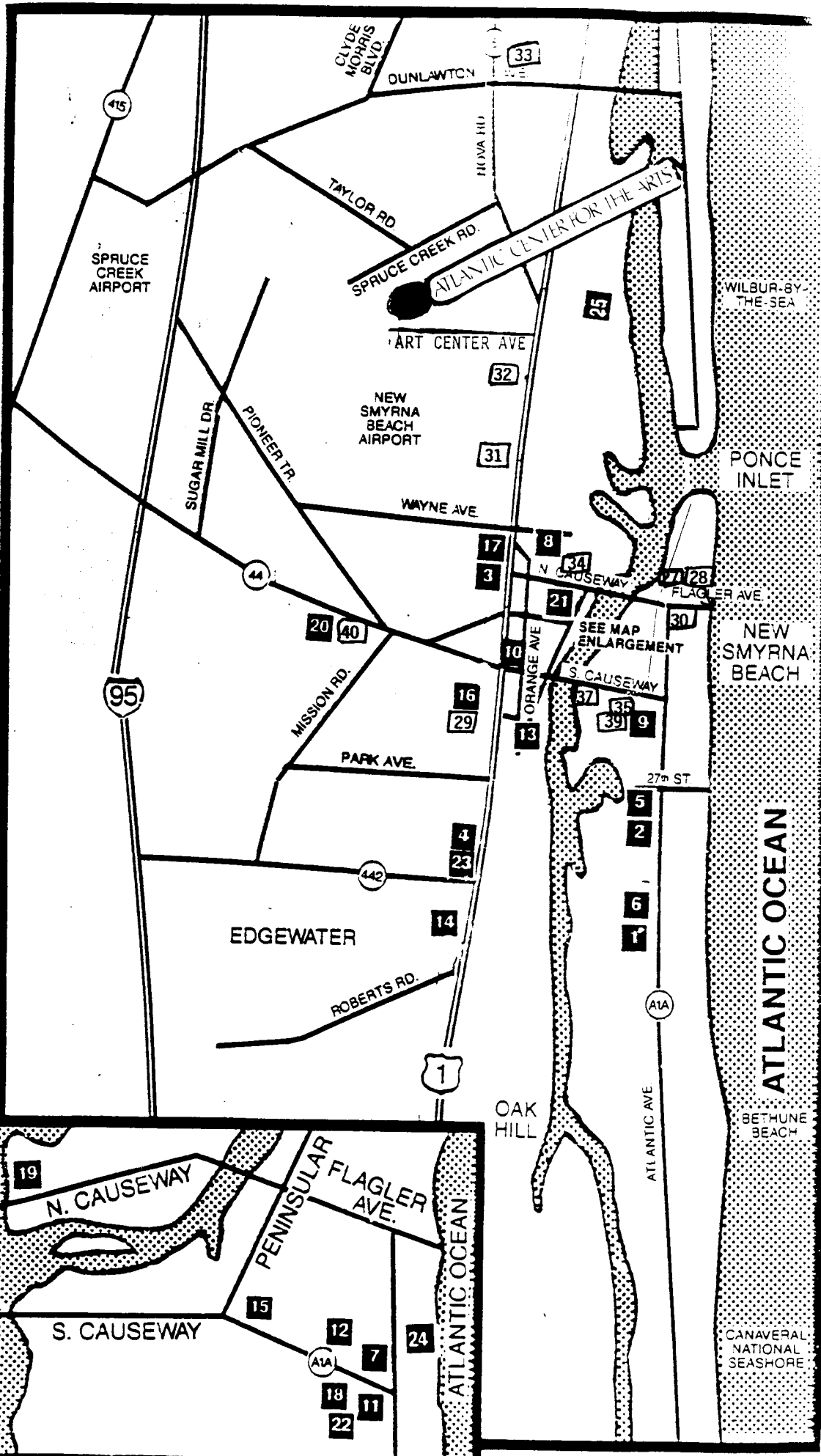
- Alley - Oops Diner 1
- A Touch of Italy 2
- Cuda Eatery 3
- Dustin's Bar B Q 4
- Eats & Sweets 5
- Eldora Steakhouse 6
- Lazy Pelican 7
- Leon's 8
- Manny's Pizza 9
- Pizza Express 10
- Michael's Subs 11
- Mikey's Pizza 12
- Mott's Indian River Rest. 13
- The Nice Place 14
- Norwood's Rest. 15
- The Italian Kitchen 16
- The Patio 17
- Ristorante Pietro 18
- Stenik's 19
- Subway 20
- Sun Pharm. Rest. 21
- Gencies Place 22
- Valentino's 23
- SeaGate 24
- Star Rest. 25
- Tonio's 26

- Beacon 27
- Breaker's 28
- Franco's 29
- Riverview Charlie's 30
- Skyline 31
- Spuds & Suds 32

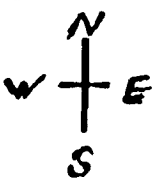
SHOPPING

- Albertson's 33
- Food Lion 34
- Publix 35
- Publix 36
- Winn Dixie 37
- Winn Dixie 38

- Indian River Center 39
- K-Mart 40
- Regional Shopping Center 40



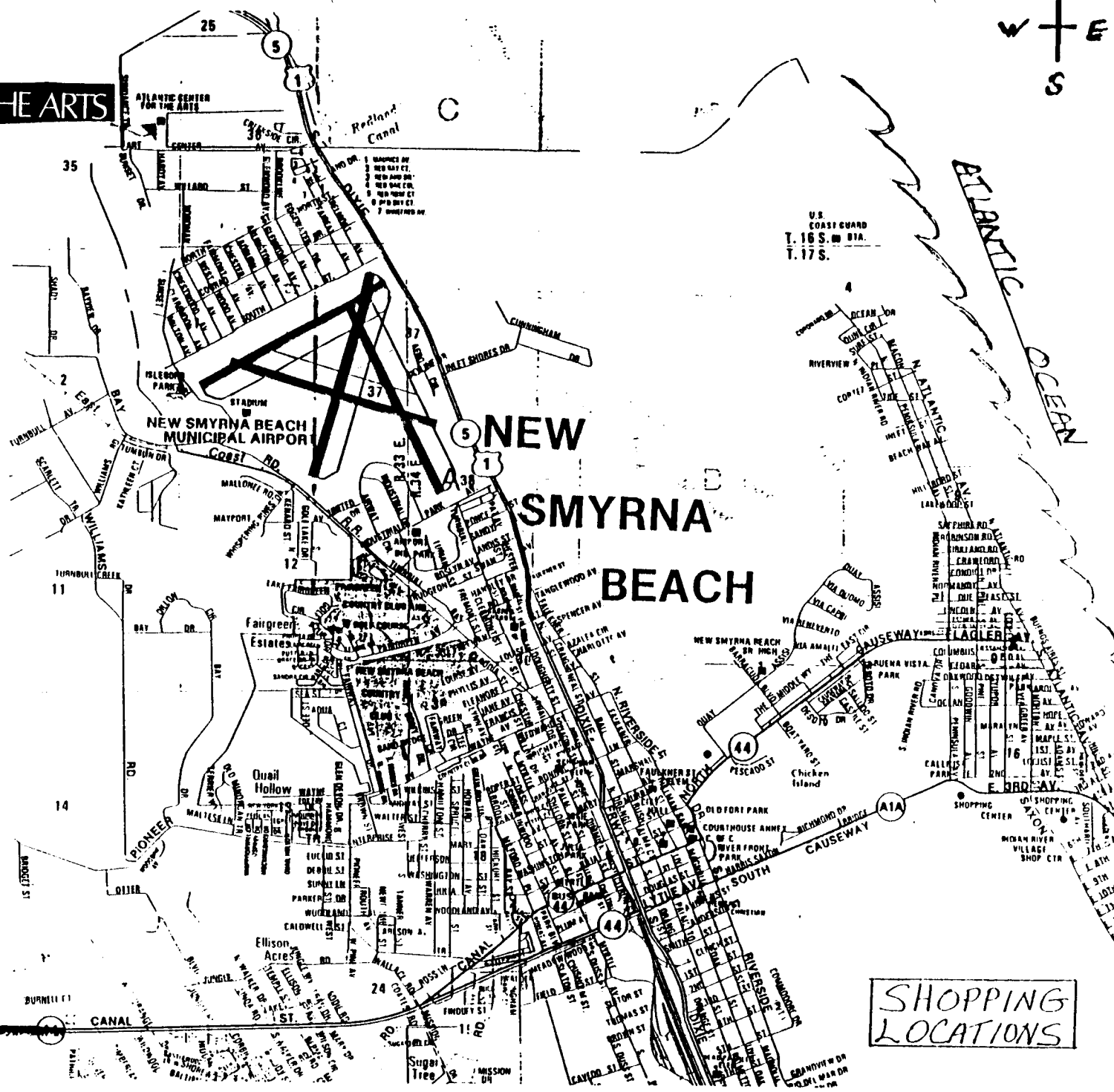
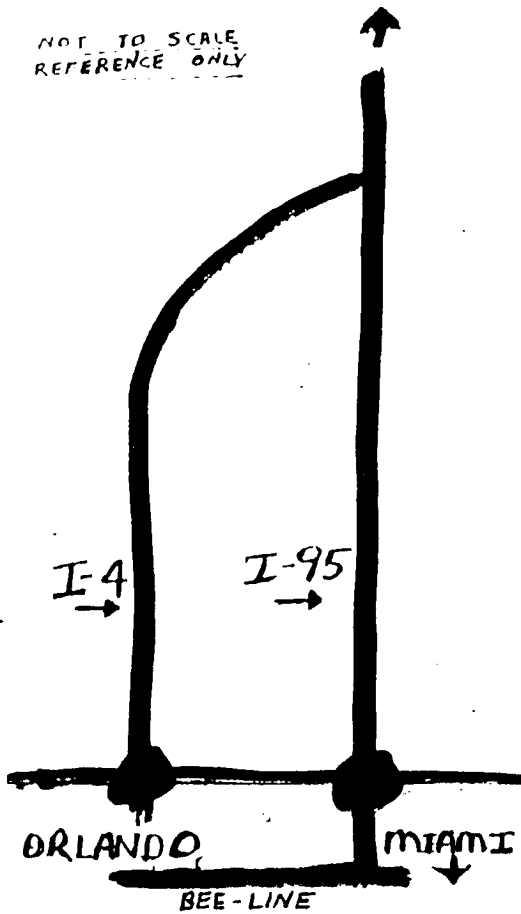
ATLANTIC CENTER FOR THE ARTS



U.S. COAST GUARD
T. 16 S. 00 BTA.
T. 17 S.

DAYTONA

NOT TO SCALE
REFERENCE ONLY



SHOPPING
LOCATIONS

HISTORY OF NEW SMYRNA BEACH

New Smyrna Beach, nestled among towering, ancient oaks along the shores of the historic Indian River, is one of the earliest settlements in America.

Shell mounds about the city give evidence of ancient Indian (the Ais, Timucuan and Surroque) occupation. The large Surroque Indian Village of Caparaca once occupied the site on which New Smyrna Beach now stands and was noted on Albara Mexia's map of 1605. Historic Turtle Mound, a large Indian midden to the south of the city, overlooks both river and ocean and is the highest natural point on the east coast of Florida. LeMoynes 1564 map of Florida pinpointed this mound as a navigational landmark and called it "Turtle Mound," probably because of its shape.

Early records also show that in March 1513 Ponce de Leon, after being buffeted by a storm off Cape Canaveral, found it expedient to enter an inlet immediately to the north to replenish supplies of wood and water, but was attacked by Indians and forced back to his ship. This inlet, at the time called Rio de la Cruz by the Spanish, is the inlet located on New Smyrna's north limit. The inlet, known later by mariners and explorers of Florida as "The Mosquitoes," received its present name of Ponce de Leon Inlet in 1926.

Between 1573 and 1697, Franciscan Friars established many missions throughout Florida. The mission, constructed of log and thatch in 1696, in New Smyrna was destroyed in 1706 by a band of Creek Indians under the leadership of the English Governor of South Carolina, James Moore. The existing arched coquina ruins located on the west limit of the city on Mission Road, and referred to by many as the "mission ruins," are those of the Cruger and dePeyster plantation and sugar mill of 1830.

Near the center of New Smyrna Beach, opposite the yacht basin on Riverside Drive, is "Old Fort" whose origin, even today, remains clouded. Some historians insist it is of early Spanish origin, thus proving New Smyrna the oldest settlement in American (predating St. Augustine), while others are just as positive it was built by the Turnbull Colony of 1768. The massive walls of this interesting ruin are still partially embedded in an Indian shell mound. Excavations by the Civilian Conservation Corps in the depression years, to gain materials for local road building, uncovered the ruins we see today.

The Turnbull Colony of New Smyrna of 1768 to 1776, under the leadership of Dr. Andrew Turnbull, was the largest colony — three times the size of the Virginia Colony — to come to America in one company. Dr. Turnbull, a Scotch physician, gave the colony its name of New Smyrna in honor of his wife's birth-place, Smyrna, Greece.

The some 1,500 Minorcans, Greeks and Italians of the agricultural venture brought with them a great variety of fruit cuttings and seeds, and raised indigo, corn, sugar cane, cotton and rice for commerce. The ancestry of William Rose and Stephen Vincent Benet dates back to Estevan Benet who arrive, at about age four, as a member of Turnbull's group of Minorcans.

Although the Turnbull Colony was reported in "magnificent shape" in 1773, oppression by overseers, shortages of funds and political intrigues caused the disbanding of the colony in 1776, leaving the settlement to ruin. Yet, during its nine years of existence, a system of irrigation and drainage canals, many miles long, were built and remain in use today — note the canal beside Art Center Avenue. Also, ruins of coquina wells, foundations and indigo-vats throughout the city give indication of the wide scope of activity by the colonists.

Following the failure of the Turnbull venture, New Smyrna lay dormant until 1803 when land grants were again given which initiated the permanent settlement of the city. This, however, was not accomplished without many hardships. In 1835 settlers, warned by a slave of an uprising by the Seminole Indians, escaped across the river but without loss of personal possessions and seeing the complete destruction of the small town and the newly built

lighthouse on the south point of the inlet. Indian uprisings became so frequent that during the period from 1838 to 1852 New Smyrna became Fort New Smyrna, with troops as the only residents.

During the war between the states, salt was mined here and in the immediate vicinity, and small boats regularly ran the blockade to the Confederate states. In 1862, a cargo of arms and ammunition brought in to the town led to a skirmish at "Old Stone Wharf" (off the end of Clinch Street at Riverside Drive). The Federal troops were forced back to their boats by the Confederates, but only after severe losses. The following year, the town was shelled by Federal gunboats and a hotel, then situated on Riverside Drive near "Old Fort," was burned because Confederate soldiers were quartered there.

In 1842, Mosquito Inlet became a port of entry. Old manifests show exportation of sugar, molasses, oranges, turtles, cowhides and live oak wood, regularly cut in great quantity through the years for shipbuilding.

During the 1880's the first school and first church were built and the first newspaper was published. In 1887, the town was incorporated, the railroad arrived and the lighthouse at the inlet was rebuilt.

The 1890's were memorable locally, for the opening of the East Coast Canal, the building of the Connor Bridge across the river (now the North Bridge), the "great freeze," incidents of filibustering during the Cuban Rebellion, the opening of the library and visits by Pierre Lorrillard and his world famous house boat, "Cayman."

One of the city's greatest assets is its hard, white-sand beach, measuring more than 200 feet wide at low tide and furnishing a long expanse of firm surface, ideal for motoring and varied beach sports. During both summer and winter seasons, vacationists flock to enjoy the surf and sun.

The area abounds with wildlife and is a delight for birdwatchers. Oystering, fishing, shrimping and clamming provide an important part of New Smyrna's commerce and pleasure amateur fishermen.

The famous Indian River citrus fruit belt begins in the Turnbull hammock of New Smyrna Beach and follows the river south along the east coast. William Bartram, the noted naturalist, following his visit here in 1753, described miles of wild "Indian" orange trees growing in this area and further to the south. Most of today's groves were started from this wild orange stock by grafting it with the Valencia orange of Spain — resulting in the choice "Indian River" citrus varieties popular today by that name.

In the black soil territory adjacent to the city to the west is some of the richest farm land found in the state. Truck farms, there, specialize in strawberries, potatoes, cucumbers, cabbage and bell peppers, along with many acres of bulb and flower farms. Honey is an important industry. Poultry and dairy farms have proven profitable. Cattle raising is becoming a major industry, although cattle have been raised here since early days, as records show hides shipped to tanneries in the 1850's and beef supplied the Confederate Army.

CITY OF NEW SMYRNA BEACH
PARKS & RECREATION DEPARTMENT

Recreation and Park Facilities

BEACHSIDE

CORONADO CIVIC CENTER: Located on the beachside at the corner of Flagler Avenue and South Pine Street. Home of the Coronado Shuffleboard Club with 20 lighted courts for club play. The Civic Center recreation building includes a dining room, kitchen and dance hall. Many recreation programs are held here and the building is also available for rent to local organizations.

DETWILER PARK: Located on Oakwood Avenue and Horton Street midway between Flagler Avenue in central beachside. Park facilities include 5 lighted all weather tennis courts (no reservations), lighted basketball court, restroom facilities and a children's playground.

CALLALISA PARK: Located along the South Causeway on Callalisa Creek, this park is mostly popular on weekends. Fishing in the creek, picnicking and restroom facilities are available.

TWENTY-SEVENTH AVENUE PARK: This is an oceanfront park located on A1A on the south beach. This park includes a basketball court, lighted racquetball courts and a small ballfield. Showers and restrooms are available as well as the boardwalk overlooking the Atlantic Ocean.

MAINLAND

CANAL STREET RECREATION CENTER: Home of the recreation department office at 132 Canal Street and also the location for program registration, building rentals and general information. The building includes a dance floor where the majority of the exercise programs are held.

SENIOR CITIZENS CENTER: This small but friendly building is located on Riverside Drive at the east end of the Canal Street behind Brannon Memorial Public Library. Daily home of the Senior Nutrition Program (S.U.N.) and afternoon senior citizens activities from 1:30-4:30 p.m.

RIVERSIDE PARK: This beautiful eight acre park is located on the Indian River at the east end of Route 44 in the downtown area. The park includes walking trails, a pond, restroom facilities and a small playground. The outdoor bandstand is also located here and fishing is popular along the 500 foot seawall. The park is the site of several popular community programs including art festivals and band concerts.

SAMS AVENUE PARK: Located in the downtown area on Sams Avenue, this small park is convenient for passers-by to sit a spell and enjoy the shade.

BUENA VISTA PARK: Fishing on the pier and picnicking are popular in the park on the west side of the Indian River on the North Causeway. Restrooms and a small playground are available.

FRANCO'S SPECIALTIES

All special specialties are prepared fresh to the order! Please allow us sufficient time to present you with our Very Best!

They are prepared with Franco's Special Garlic Bread, Fresh Vegetable Garnishings and a side order of your choice of Fettuccine Alfredo, Pesto, Bolognese, Steak Fries or Steamed Seasoned Vegetables.



We Prepare Our Veal from the finest milked and tender Veal in the Market.

Veal Parmigiana	9.65
Tender veal cutlet, lightly breaded, topped with a Special Mariano Sauce, Parmigiana and Provolone cheese, finished in the oven.	
Veal & Peppers	9.75
Tender veal cutlet, sautéed lightly in a Special Wine and Tomato Sauce with Fresh Green and Italian Peppers.	
Veal Marsala	9.95
Tender veal cutlet, sautéed in a Special Mariano Wine Sauce with Fresh Mushrooms, Scallops and Seasonings.	
Veal Piccata	9.85
Tender veal cutlet, sautéed lightly in a Special Lemon and Lime Butter Sauce with imported capers and a touch of fresh ground pepper.	
Veal Cordon Bleu	9.85
Tender veal cutlet, lightly breaded, topped with our Special Sauce, imported Ham and Swiss cheese, finished in the oven.	
Veal & Crabmeat	9.95
Tender veal cutlet, lightly sautéed in a very Special Crabmeat Cream Sauce with a touch of garlic, crowned with Chunks of fresh Crabmeat.	
Veal Franco's	9.65
Strips of Tender Veal cutlet, lightly sautéed with Fresh Mushrooms, tossed with Fettuccine noodles in a Special Sherry and Cream Sauce. Served with a side order of Steamed Seasoned Vegetables.	
* Veal Steak	9.95
Tender Veal cutlet, seasoned perfectly, with a touch of Lime Juice Charbroiled Very Lightly for a Very Light but Delicious Dinner. Served Naturally with Steamed Seasoned Vegetables.	
Our Steaks are cut to the order, from Black Angus Western Beef. Please specify desired temperature.	
Franco's Sirloin Steak	9.35
This is a Franco's recipe... Tender Sirloin steak with a touch of garlic, seasoned and Char broiled to perfection. Served with two Fresh Mushroom Caps and a tomato Provolone cake.	
London Broil	7.95
Tender London Broil Steak, cooked to perfection, served in a Special Wine Sauce with Fresh Mushrooms.	
Steak Kabob	6.95
Chunks of Sirloin Steak on a skewer with Fresh Mushrooms, Charbroiled to perfection, seasoned with Franco's secret seasoning.	
Our Chicken dishes are prepared from the finest Breast of Chicken.	
Chicken Parmigiana	6.85
Boneless Breast of Chicken, topped with our Mariano Sauce, Provolone and Parmigiana cheese, finished in the oven.	
Chicken Cordon Bleu	6.95
Boneless Breast of Chicken, topped with our Special Sauce, Imported Ham and Swiss cheese, finished in the oven.	
Chicken Dijon	6.75
One of the Most Popular items at Franco's Boneless Breast of Chicken in a Special Dijon Mustard Cream White Wine and Fresh Dill Sauce, topped with Provolone cheese and finished in the oven.	

COFFEE, TEA OR . . .

Maxwell House Coffee, Jaromatic	.50
Sanka, Jaromatic	.50
Lipton Hot Tea, Jaromatic	.55
Lipton Iced Tea, Jaromatic	.50
Coke, Diet Coke, Sprite, Root Beer	.55
	Pitcher 2.65
Milk	.65
Fresh Squeezed Lemonade	.75
Made fresh to the order. Just for you.	

ESPRESSO & CAPPUCCINO

 That's Italian! 

Real Espresso and Cappuccino coffees are made to the order.

Espresso55
Dark strong demi-tasse Italian coffee.	
Franco's Cappuccino95
Espresso coffee with frothed milk, whipped cream and cinnamon sprinkled on top.	
Franco's Peppermint Cappuccino	1.05
With a touch of pure peppermint extract.	
Franco's Orange Cappuccino	1.05
With a touch of pure orange extract.	
Franco's Almond Cappuccino	1.05
With a touch of pure almond extract.	

SWEET ENDINGS. . .

No meal is complete without this final touch. . .

Franco's Famous Mud Pie	1.95
Coffee ice cream, chocolate fudge and walnuts.	
Amaretto Ice Cream Cake	2.25
Layers of delicious pound cake, drenched with Amaretto and layers of coffee ice cream. Sensational.	
Italian Rum Cake	2.25
Layers of delicious rum cake and real cream, covered with roasted shivered nuts.	
Black Forest Cake	2.25
A classic... layers of chocolate cake and black cherries covered with cherry flavored dark chocolate chips.	
The Scoop	1.05
A scoop of either French vanilla or mocha coffee ice cream.	

FAST FREE DELIVERY

Pizza

FRANCO'S

Delivery

For delivery of our full featured Menu for Lunch or Dinner at your office or home

Call us at

423-3600

FRANCO'S TEASERS

Start Your Meal With An Excellent Teaser.

Soup Of The Day	Cup 1.15	Bowl 1.85
*Soup made from a famous recipe fresh from scratch every day from our fresh ingredients.		
The Creamiest Cream of Broccoli Soup	Cup 1.25	Bowl 1.95
Fresh Cream and Fresh Broccoli with just the right seasoning... create this soup Supreme!		
Fresh Onion Soup "Au Gratin"	2.75	
A Classic... Oven baked in a Ceramic Crisp, topped with our homemade Cheddar and lots of baked Cheese on top.		
Fresh Crabmeat Stuffed Mushrooms	3.85	
Selected mushroom caps stuffed with a combination of Crabmeat, Cheese, Seasonings and a touch of garlic. Its Sensational.		
Fresh Shrimp Scampi	3.85	
Fresh Butterfied Succulent Shrimp in our original Scampi Sauce with just the right touch of Lemon and Lime.		
* Fresh Shrimp Cocktail	3.65	
Plump and Tender large fresh Shrimp, steamed in a special blend of Beer and Herbs, served with our Homemade Special Cocktail Sauce.		
Buffaloosilli	3.35	
This is A Hot New addition to the menu. Marinated and Juicy Buffalo chicken drums, served with Crisp Celery Sticks and our Homemade Cool Blue Cheese sauce.		
Chicken Breast Basket	4.25	
Strips of Chicken Breast, fried to a Golden brown, served in a basket with Franco's fries and a special marinara sauce.		
Fried Cheese Basket	3.85	
Crisp Mozzarella sticks, served in a basket with Franco's fries and our marinara sauce.		
Fried Mushrooms & Zucchini Basket	3.65	
Golden brown Mushrooms and Zucchini sticks served with a spicy hollandaise sauce.		
Potato Skins w/ Bacon	3.85	
Crisp Potato Skins topped with melted Cheddar and Mozzarella cheese and Real Bacon bits, served with a tasty sour cream and cucumber sauce.		
Potato Skins w/ Beef	3.95	
Crisp Potato Skins topped with seasoned Beef, melted Cheddar and Mozzarella cheese, served with a tangy tomato sauce.		
Potato Skins w/ Sour Cream	3.75	
Crisp Potato Skins topped with a Cool Cucumber sauce, Sour Cream, chopped Tomatoes, Green Peppers and Black Olives.		
Franco's Special Garlic Bread95	
An individual short loaf of Bread with Herb Butter and Seasonings, baked in the Oven to a Golden brown crust but fresh and soft on the inside.		
Franco's Steak Fries Basket	1.35	
A basket full of golden, crispy french fries, seasoned with light.		
* Steamed Seasoned Vegetables	1.55	
Farmers' fresh Vegetables of the season, steamed and seasoned to perfection.		
* Fresh Mushrooms Marsala	2.25	
Fresh whole Mushrooms, sautéed to the order in a Herb Butter and Marsala wine sauce.		



Franco's opened its doors first on February 23, 1983. From a small Pizza Parlor, Franco's was evolved into a Gourmet Italian Restaurant with emphasis on Freshly Prepared Real Veal, Pasta "Al Dente" and Fresh Seafood Specialties.

Fresh Vegetables, Pure Ingredients and a lot of Pride go into the Creation of All of our Gourmet Dishes and Pizzas.

Freshness, Quality Food and Excellent Service are Guidelines we will always keep a vigorous eye on. Please let us know if there is Anything We Can Do to Improve any of the above.

Thanks for Your Patronage!
Marsel & The Staff

PLEASE ASK YOUR WAITRESS
ABOUT OUR CHILDREN'S PORTIONS.

BEER & WINE

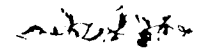
The Perfect Companion To An Excellent Meal. . .

	On Tap. . .	Franco's Pitcher
Michelob		1.15 4.35
Budweiser		1.05 4.05
Miller Lite		1.05 4.05
	Bottled. . .	
Coors		1.55
Coors Light		1.55
Miller		1.55
Corona		1.95
Heineken		1.95
Labatts		1.95
St. Pauli Girl		1.95
St. Pauli Girl Dark		1.95

Our House Wines Are Premium California and Italian Wines. . .

	California. . .	Half Glass	Full Carafe
Ingenook, Chenin Blanc		1.55 3.45 6.35	
Ingenook, Rhine		1.55 3.35 6.35	
Ingenook, Rose		1.55 3.35 6.35	
Ingenook, Cabernet		1.55 3.45 6.35	
Cribari, Chianti		1.55 3.45 6.35	
	Italian. . .		
Cella, Bianco		1.75 3.95 6.95	
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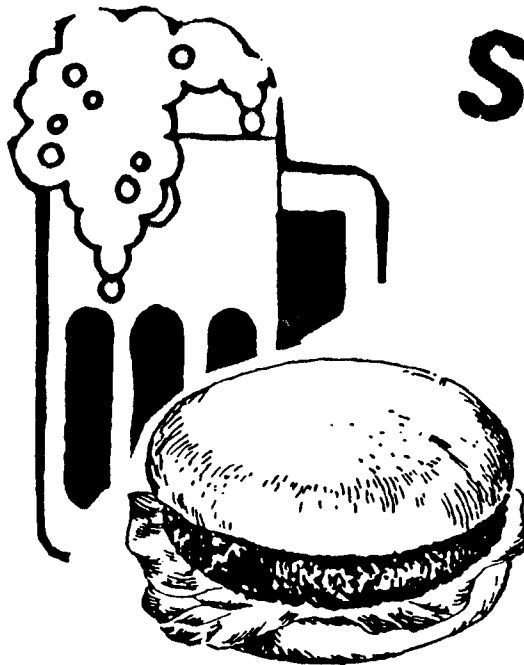
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