

Association News

1983 Annual Meeting

Chicago, Chicago

Neesa Sweet*

"Chicago is a great American city—perhaps the last of the great American cities," said Norman Mailer. There is little doubt that it is a city that does great things. Here there is a history of technological achievement ranging from the first self-sustaining nuclear chain reaction to a river that was made to flow backwards, and a cultural influence running the gamut from the Lyric Opera, Chicago Symphony and the Encyclopedia Britannica, to the world's two largest mail order houses and *Playboy* magazine.

Once "the city that works," now prey to the ups and downs of any large city, Chicago is a blend of spicy politics, corporate knowhow and neighborhood activism. Here is the world's tallest building and a magnificent, 20-mile lakefront deemed by architect/planner Daniel Burnham to be "forever open, clear and free." Chicago is a city that you will find can be used.

Chicago is a city of concentration; things come in clusters here. True or not, many Chicagoans are convinced that Michigan Avenue is the world's most concentrated collection of nightclubs.

History in Chicago begins on North Michigan Avenue, at the site of the Water Tower, one of the few structures left standing after the Chicago Fire.

*Neesa Sweet is a Chicago freelance writer who has written for the *Chicago Tribune* and *Sun-Times*, *Discovery* and *Science 82* magazines and a number of other publications.

Originally housing a 138-foot high standpipe to equalize pressure in the water mains, the tower today is the hallmark of the Magnificent Mile—the half-mile stretch from Oak Street to the Chicago River that showcases nearly every affluent department and specialty chain in the nation including I. Magnin, Marshall Field, Saks Fifth Avenue, Tiffany, Gucci, Bonwit's, Burberry's and more. In Water Tower Place, over 100 shops are concentrated in a twelve-story atrium mall complete with glass elevators.

The 100-story John Hancock Center across the street to the north dominates Chicago's lakefront skyline and provides a magnificent opportunity to get the lay of the land. From its observation tower the visitor can be oriented. As every Chicago schoolchild knows, the lake is always to the east. To the south are the steel mills of South Chicago and Gary, to the north an endless chain of high-rise apartments, and to the west the airports and the neighborhoods.

About 1½ miles to the southwest is the Sears Tower, the world's tallest building, with a daytime working population exceeding that of a small town. Between those two outposts is the Loop, the financial and business center of the city with a surging cultural life and some fine architecture.

Chicago has long been known for its architecture. From the Palmer House, it is only about a block to Louis Sullivan's Carson Pirie Scott Building on State Street. Within a short walk are architectural gems ranging from Burnham and Root's Monadnock Building (in 1891 the world's largest office building and a pioneering skyscraper) at Dearborn and Jackson, to the 1957 Inland Steel Building, one of the first to use steel and glass as chief building materials and a pioneer of the boxy look of the 60s. The

range is wide—and the Loop is worth a wander.

Dearborn, a block west of State Street, is a showcase of outdoor art. In quick succession, starting on Monroe, are the bright red Calder "Flamingo" at the Federal Building Plaza, the 70-foot-long mural "Four Seasons," by Marc Chagall in the plaza of the First National Bank of Chicago, the unique sculpture by Miro across Washington Street from the Daley Center Plaza and the famous Cor-Ten steel Picasso in the plaza of the Daley Center itself.

From the Palmer House it is a short stroll to the Art Institute of Chicago and a short cab ride to the Field Museum of Natural History and the Shedd Aquarium. Farther away, but no more than 15 minutes by taxi, are the Museum of Science and Industry and the University of Chicago's Oriental Institute on the south side and the Chicago Historical Society and Chicago Academy of Sciences on the north side.

The Art Institute has long been acknowledged as one of the finest art museums of the country. Housing over 4,000 years of art history, it includes prints, drawings, sculpture, photography, textiles, film and painting. El Greco's "Assumption of the Virgin" is considered the most notable work in the collection, yet everyone has a favorite, whether it is Seurat's "Sunday Afternoon on the Island of Grand Jatte" or something from Picasso's Blue Period. Included are works of English, Flemish, Dutch, French, German and Italian masters, and the Impressionist collection is particularly strong.

The Aquarium, Field Museum, and Adler Planetarium are clustered together on a site in Burnham Park that was a part of the 1933 "Century of Progress" exposition. The Aquarium, built in 1925, houses over 4,500 fish of 500 species. The focal point is the \$1.2 million coral reef, a 90,000-gallon re-creation of a particularly delicate ecosystem with a diver who communicates with visitors by radio during daily feedings.

Nearby, the Planetarium has regular sky shows that explore the relationships of the heavenly bodies. And across the street is the Field Museum of Natural His-

tory, where over 13 million animal specimens are stuffed and displayed in a series of panoramas. The newest permanent exhibit is the "Maritime Peoples of the Arctic and Northwest Coast."

The Museum of Science and Industry, to the south in Jackson Park, was one of the first "touch and participate" museums in North America, inspired by the Deutsches Museum in Munich. Housed in the neoclassical Palace of Fine Arts built for the World Columbian Exposition of 1893, it offers a range of experience from journeys through a real German submarine and a coal mine, to button-pushing exhibits of telephones, computers, washing machines and the human body.

In Lincoln Park on the north side, two smaller museums offer much for the visitor who has a bit of time. The Chicago Academy of Sciences, the first museum in the Northwest Territories, concentrates on the natural history of the Great Lakes region. The Chicago Historical Society offers permanent exhibits on Abraham Lincoln, an audiovisual reenactment of the Chicago Fire, and demonstrations of prairie life—spinning, weaving, candle dipping and more.

Nearby are the Lincoln Park Zoo and Conservatory. The three-acre Conservatory, parts of which date from 1891, houses a collection ranging from potted palms to a Japanese garden. The Zoo, on over 25 acres, is home to nearly 3,000 different animals, birds and reptiles. Newly opened are the large mammal natural habitat and a new polar bear environment complete with water and rocks. The sea lions, on the main zoo thoroughfare, are favorites. A walk through the Zoo Rookery, a large rock garden where land and water birds come and go freely, is a delightful place to while away an hour or two.

And if all this sightseeing has made you hungry—and well it should—Chicago is an ideal place to satisfy the most varied of appetites. Restaurants are everywhere. The multiethnic complexion of the city means a multitude of cuisines from Szechwan to Polish to Korean to pizza, and there is something for every budget as well.

At the top of the list is the world-class *Le*

Francais in suburban Wheeling (phone 541-7470). If you have made your reservation a month in advance and are ready to spend in the neighborhood of \$100 per person for incomparable French cuisine, this could be an experience to remember and is well worth the hour it takes to get there. Expect an exquisite selection ranging from a variety of mousses or gratineed mussels with noodles and spinach as appetizers, to a roasted lobster with vegetables and herbs, or veal inlaid with spinach, and served with wild mushrooms as an entree.

Closer to home, it is convenient to think of the city in terms of areas: The Loop area is technically bounded by the "L" (for elevated) tracks, but in practice is bounded on two sides by the Chicago River. The North Michigan area extends roughly a block or so on each side of the Avenue from the river to Oak Street. The Rush Street area includes State, Dearborn, Division and side streets from Chicago Avenue to about 1300 north, and the Lincoln Park area includes Lincoln Avenue and the area near the park itself from about North Avenue to Diversey. We're going to concentrate in these areas because of proximity and ease of transportation. But every one of the city's neighborhoods has its own favorite spots, and a few ethnic enclaves—Chinatown at Cermak and Wentworth, the Italian neighborhood at Taylor and 18th, Greektown on Halsted just west of the Loop, and the German area of North Lincoln Avenue, have become particularly well known.

Loop and Near Loop

Binyon's, 327 S. Plymouth Court, 341-1555. A noisy, New York kind of place, this is a favorite with Chicago's legal community. The service is fast and the food is good, solid fare ranging from fresh oysters to steaks and chops. The turtle soup is famous—this is a good place for lunch.

Berghoff, 17 W. Adams, 472-3170. The gruff waiters in this Chicago institution are legendary, as are the modest prices and good German food. Despite the size of the place, the oak paneling conveys a

warm atmosphere. Berghoff's is nearly always crowded and noisy, but you will rarely wait long for a table or service. Come here for soup, for beef, or for fish—but try the traditional dishes such as schnitzel or sauerbraten. The menu is varied and the desserts are sinfully good.

Le Bordeaux, 3 W. Madison (State and Madison), 372-2027. This dark and cozy French spot has been a favorite luncheon meeting place for years. The menu is varied and the salads are particularly good. Reservations are necessary.

Blackhawk, 139 N. Wabash, 726-0100. The spinning salad bowl is a bit of culinary showmanship that has achieved near-legendary status and the Blackhawk is on the list of many business visitors to Chicago. Steaks and prime rib are the reason to eat here. Beef entries range from \$12 to \$16.

Italian Village, 71 W. Monroe, 332-7005. This delightful place is three restaurants in one, and highly convenient for meals before and after the theater. The upstairs is romantic—the decor is reminiscent of a Venetian canal, and the basic Italian fare—veal parmigiana, lasagna, etc., is well prepared.

Nick's Fishmarket, First National Plaza, 621-0100. This is one of the finest seafood restaurants in Chicago, expensive but worth it. Choose from ten entries on a prix fixe dinner, or from the a la carte selections including such unusual fare as abalone, mahi mahi, ulua and other Hawaiian offerings. The whole, pan-fried baby salmon is a treat. Reservations needed.

Printer's Row, 550 S. Dearborn, 461-0780. Printer's Row, the neighborhood, is an historical area just south of the Loop undergoing a spurt of residential and business development. Its namesake restaurant offers nouvelle cuisine in an elegant setting. The pates are special here and the salads and pasta dishes unusual. Calf's liver sauteed with apple butter and cream is a menu staple—and there are several specials.

Scampi's, Hyatt Regency Hotel, Wacker and Columbus, 565-1234. This 24-hour spot in the Hyatt Regency is a delight at any time of day. Running water, waterfalls, chamber music on an island and

balconies define the atrium atmosphere. The food is Italian style served on red and green dishes with a creative twist. Omelettes and lasagna are good here, the salads are special, and the coffee is excellent.

George's, 230 W. Kinzie, 644-2290. Just north and west of the Loop, but closer geographically than to North Michigan Avenue, this intriguing spot looks like it belongs in New York's SoHo. The place is noisy when it's crowded, but spirited and lively. The menu lists over 40 items—and they can be split so you can try several dishes in a group. Sample the mussels in cream sauce, cappelini and bay scallops, or the ostriche alla Parma (fresh oysters baked with cheese). The squid appetizer, at \$2.75, is nearly enough for three people and should be sampled even by those who don't like squid. The bread from D'Amato's, one of the few great old Italian bakeries left, should not be missed. The pasta dishes are varied. The main courses average \$13 and include salad and vegetable. The grilled fish is well prepared.

Greek Islands, 200 S. Halsted, 782-8855. This longtime favorite in the heart of Greektown recently moved into spacious new quarters. The food is as good as ever and the atmosphere of the many-roomed restaurant is now bright, airy, and reminiscent of an outdoor cafe on an island in the Aegean. Start your meal with fish roe spread—you will wish the appetizer included a bigger portion. Standard Greek fare such as moussaka and dolmades are excellent, as are more unusual dishes such as shrimp with feta cheese, rice and tomatoes. The Grecian style chicken is always a good standby. A good place for a reasonably priced, adventurous dinner, particularly with a large group.

North Michigan Area

Cape Cod Room, Drake Hotel, 140 E. Walton, 787-2200. The Cape Cod Room is a long-running Chicago institution and still one of the best places in town for seafood. The clam chowder and the Bookbinder (red snapper) soup are just the beginnings of a seafood selection ranging from the elaborate to the simple. Portions

are generous and daily special include shellfish, casseroles, and broiled or sauteed fish dishes. The bouillabaise is well done. The Drake Hotel itself is a bit of "old Chicago"—a venerable dowager in the midst of rapidly changing Michigan Avenue, yet the red checkered atmosphere of the Cape Cod room seems permanent and always worth a visit.

Carson's, The Place for Ribs, 612 N. Wells (a few blocks west of Michigan), 280-9200. *Chicago Magazine*, which likes to arbitrate the city's taste, gave Carson's ribs top honors in its citywide competition a few years ago—and it was enough for the owners to open three new restaurants. The baby back ribs here are superb. Order them with the au gratin potatoes (thick and cheddary) and a salad with the special house anchovy dressing. For non-ribeaters, walleye filets, steaks, chicken and a variety of other dishes round out the menu.

House of Hunan, 535 N. Michigan, 329-9494. This spacious, bustling room offers fine Mandarin food from one of the most extensive menus in the city. Specialties include spicy sliced leg of lamb with scallions and tenderloin with watercress in hot sauce as well as standby favorites such as mu shu pork. Slightly expensive but worth it.

L'Escargot, 701 N. Michigan, 337-1717. A French menu between the nouvelle and the haute is offered by this Chicago favorite in the Allerton Hotel. Complete dinners with appetizer, soup, salad, entree, vegetable and dessert run about \$22.50. A wide selection is offered for each course but the house specialty is snails, particularly en casserole with mushrooms and almonds. The desserts are particularly noteworthy, the atmosphere dignified.

Gordon, 512 N. Clark, 467-9870. This bright, warm, inviting restaurant is the perfect setting for a wonderful nouvelle meal. Don't plan to eat quickly or cheaply. Do plan for a good time. This is a good place for people-watching. The menu changes daily and food is beautifully arranged and served. The grilled fish dishes are particularly well prepared. Artichoke fritters are a favorite appetizer.

The 95th, 172 W. Chestnut, 787-9596.

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The star attraction of this restaurant is the view from the 95th floor of the John Hancock Center, but the nouvelle menu, while expensive (prix fixe dinner is \$35, entrees are in the \$15-\$20 range) is a good value. Unusual appetizers include hot hare pate in puff pastry with julienne vegetables, and conch fritters with mustard fruit. There are 314 wines on the extensive wine list and the menu reflects seasonal changes. Reservations are recommended.

Bastille, 21 W. Superior, 787-2050. A friendly atmosphere and good service are standard in this charming French bistro. The pates are particularly good here and the specials are unusual—for example, couscous and roast pork with green peppercorn sauce. The fish dishes are reliable.

Chestnut Street Grill, Mezzanine, Water Tower Place, 280-2720. If you come in the Michigan Avenue entrance to Water Tower Place, you have to go up the front escalators and then down a floor. But it's a pretty way to go—and things are even prettier once you're inside. The design is Frank Lloyd Wright and Louis Sullivan. The feeling is sophisticated, contemporary and airy all at the same time. But the best thing here is the charcoal grilled fish—several varieties including specials and swordfish—as well as a half dozen other seafood dishes and four or five meat dishes. The staff is cheerful and helpful. Main courses run about \$12-14.

Pizzeria Uno (29 E. Ohio), 321-1000, and *Pizzeria Due* (619 N. Wabash), 943-2400. These two restaurants, under the same management and a block apart, invented the Chicago pizza—thick crust, wonderful fresh tomatoes, imported mozzarella, and almost anything else you'd like on top of that. Uno's decor is Bohemian '50s with graffiti-laden walls. Due's is the '60s collegiate look. You may have to wait at both places when you come in—but your order will be taken so your pizza will be ready shortly after you sit down. Start your meal with an Italian salad—beer by the pitcher completes the effect. Several people can fill up by splitting a pizza for under \$5 apiece. Uno is closed Sunday and Monday.

Sayat Nova, 157 E. Ohio, 644-9159.

This Armenian restaurant is dark and cozy. Huge booths provide room for several people or a quiet place for two to talk in an unhurried atmosphere. The boereg (pastry with cheese), tabouleh (bulgar salad) and stuffed eggplant are favorite appetizers—frequently a selection of appetizers split among friends is enough for a light meal. Of course, if you do that you'd miss the solid main courses such as a terrific shishkabob, or lulla kebab (ground beef and lamb on skewers). Pita bread and hummos (ground chick peas) garnish the dinners and Armenian coffee provides a pleasant end to the meal.

Su Casa, 49 E. Ontario, 943-4041. A charming Mexican restaurant—walking in here makes you feel as if you've just stepped into a Mexican village—that is the closest place to downtown for good Mexican food. The old standbys—tacos, burritos and chile rellenos—are here, as is an assortment of seafood dishes such as trout sauteed with garlic and onion with coriander, or chicken stuffed with cheese and sweet peppers. The prices are higher than some Mexican restaurants, but still reasonable.

Szechwan House, 600 N. Michigan, 642-3900. A wonderful place with a spacious yet intimate feeling and some of the best Chinese food in the city. The Mandarin and Szechwan menu includes Szechwan green beans, a unique, slightly sweet vegetable entree with tiny pieces of pork, exquisitely prepared fresh fish and the basic Chinese standbys.

Avanzare, 161 E. Huron, 337-8056. A northern Italian, nouvelle restaurant, that has recently opened to good reviews. The settings are imaginative, the plates are huge, fresh flowers grace the tables. The appetizers are unusual, such as anchovy stuffed roasted pepper with capers and fettucini with salmon Alfredo. The main courses include vegetables. Be sure to ask for the daily specials.

Hatsuhana, 160 E. Ontario, 280-8287. This is one of the best sushi bars in the city, with well-informed chefs who will fill you in on what you are eating while you watch them prepare more than 35 varieties of raw seafood into sushi and sashimi arrangements. There is a collec-

tion of additional dishes as well here, such as squid, spinach, and a variety of fish, and including many smaller portions for under \$5.

Rush Street Area

Bigg's, 1150 N. Dearborn, 787-0900. A comfortable old mansion has been divided into several fireplaced dining rooms. The continental menu is offered as several choices within a prix fixe (\$22.50) menu, with a petit dinner (soup or salad plus entree) for \$16.50. There are specials in both entries and appetizers—the regular menu includes beef Wellington, rack of lamb, and duckling a la Belasco (boneless with orange sauce).

Yvette, 1206 N. State, 280-1770. Where else can you scribble on the white paper tablecloth with house-supplied crayons and listen to a wonderful singer/pianist while enjoying good nouvelle food at reasonable prices in one of the chic new in-spots on Rush Street? Whenever the weather permits, the front wall of Yvette slides away and the front bistro becomes an outdoor cafe. The back dining room is tiered and slightly more formal. The food in both sections is quite special. There are a half dozen appetizers in the dining room and about a dozen entrees for under \$10 with salad. There are several seafood selections including a nicely done salmon entree, filet with peppercorn sauce, and a seafood and spinach pasta dish. The cafe menu is slightly more limited, but includes an excellent salad nicoise, and a cold chicken curry salad.

Lincoln Park Area

La Creperie, 2845 N. Clark, 528-9050. This place was serving crepes before they became trendy. They are still distinctive—Berkeley style—not the same spinach souffle that is otherwise so ubiquitous, but special, well filled, buckwheat creations. Particularly good are the spinach and cheese combination. Others include beef bourguignon, and chicken creme, as well as several dessert varieties. The restaurant itself is small, with wood floors. If the weather is nice, head for the outside garden.

Geja's Cafe, 340 W. Armitage, 281-9101. A dark, romantic place with classical, live, guitar music and a variety of cheese and chocolate fondues. Hot oil dip includes chicken, beef, shrimp, lobster, fish and vegetables. Come with at least two people and expect to pay about \$16-\$18 per person.

Gitane's, 2350 N. Clark, 929-5500. The wood and white tablecloth decor is an elegant setting for this northern Italian Lincoln Park spot. There is a wide selection of hot and cold appetizers, pastas, entrees, and specials. Entrees include veal scallops with lemon basil and creme fraiche, and roasted duck with a Madeira glaze. Vegetables are usually nicely prepared.

Un Grand Cafe, 2300 N. Lincoln Park West, Belden-Stratford Hotel, 348-8886. When this wonderful room was opened about a year ago, the owners said they wanted it to be a place where area people could feel comfortable. It's that and more. From the time you walk in—and the intimate tables in the lounge area of the Belden-Stratford make waiting for a dinner table remarkably pleasant—everything is leisurely. If grilled salmon is a special the day you're there, don't miss it—indeed, any of the grilled fish preparations are highly recommended. Be sure to try the pate assortment as an appetizer or perhaps an accompaniment to salad. The check can mount here—but you've had such a good time, it doesn't seem to matter.

Ambria, 2300 N. Lincoln Park West, also in the Belden-Stratford Hotel, 472-5959. This is one of the great restaurants of Chicago with an elegant yet muted dark wood decor and a very rich feeling. The cuisine is nouvelle, the sauces just right, the meat done to perfection, and the service superb. The chef cares and the food is imaginative. The bill is correspondingly high, and this is not the spot to go on a budget. Be sure to try something made with fresh goose liver. If you call ahead, the chef will prepare a special meal of small portions of several dishes for \$39.50 per person. Ambria is across the hall from Un Grand Cafe and they are under the same management. Reservations are essential.

RJ Grunt's, 2056 N. Lincoln Park West,

929-5363. This was the first restaurant in Chicago's "Lettuce Entertain You" chain. These were the people who almost singlehandedly introduced an eclectic, cheerful menu and salad bar approach to Chicago. The food is still excellent and the prices moderate. For good value, try the hamburgers, omelettes, or teriyaki chicken.

Taylor and Western Area

Florence, 1030 W. Taylor, 829-1857. Long a favorite in this Italian section of the near southwest side, this homey and delightful spot offers a limited but interesting selection of central and northern Italian dishes. Pasta dishes run about \$5-\$6 and include such specialties as broccoli and carrot, walnut and garlic, gorgonzola, and clam sauces. Rosemary chicken and a gorgonzola-filled hamburger are favorite specials, and the desserts shouldn't be missed.

La Fontanella, 2414 S. Oakley, 929-5249. This is a longstanding, family-run restaurant where you can eat quite heartily for \$6-9. The squid with fettucini is particularly good here, as is the veal and prosciutto in wine sauce. There are daily specials such as seafood salads, linguine, and chicken parmigiana. The Chicken Sylvia is quite popular, and is made with lots of garlic.

Chinatown

Hong Min, 221 W. Cermak, 842-5026. This is a place for the tourist as well as the purist. For the tourist, there is one menu with basic Cantonese favorites. For the purist, there is another with 40 entrees and a variety of soups. Try the winter melon soup, practically solid with seafood and pork, and the hot and sour soup. An assortment of other Mandarin and Cantonese dishes, including snails in black bean and garlic hot sauce, a pickled seafood assortment (squid, scallops and cuttlefish) with hot oil and onion, and kung pao dishes (hot dishes with peanuts), are all worthwhile. □

William Riker, Abner Mikva, Others To Be Featured

Program Chair of the 1983 Annual Meeting Herbert Weisberg of Ohio State University has announced three plenary sessions including the Presidential Address by William Riker, the Lasswell Symposium on "The Science of Politics," and a special plenary session on Gender Politics in the 1980s.

The session on gender politics will be chaired by Barbara Sinclair of the University of California, Riverside. Other participants in the Saturday evening session will be Judge Abner Mikva of the U.S. Circuit Court of Appeals, D.C., Ruth Mandel of the Eagleton Institute at Rutgers University, Jean Elstain of the University of Massachusetts, Amherst, and Virginia Sapiro of the University of Wisconsin, Madison.

Kal Holsti of the University of British Columbia, Gerald Kramer of the California Institute of Technology, and Duncan MacRae, Jr., of the University of North Carolina-Chapel Hill, will each deliver a paper for the Lasswell Symposium.

The subject of the 1983 Lasswell Symposium in which senior scholars participate by invitation is the science of politics. This theme is the same as that of the overall 1983 Annual Meeting, although Weisberg has repeatedly emphasized that the Annual Meeting, which will be held at the Palmer House in Chicago from September 1-4, will include a much broader range of subjects than can be encompassed in a single theme.

Every one of the 23 sections of the program will include a special theme panel constructed by the heads of the sections to highlight the overall theme of the science of politics. These panels will be held throughout the Annual Meeting.

Dialogue Panels

In addition, dialogue panels initiated by the Caucus for a New Political Science under the leadership of Bertell Ollman of New York University will be held. The Caucus has established 12 panels, which