



Notes from RENO

John "Romy" Rose

# The Eldorado revs up Street Vibrations with Harley Davidson Giveaway, Hog Heaven drink specials

display highlight the special event.

Hog fans will enjoy a spectacular fireworks show, blasting off Silver Legacy's Rooftop on Friday, September 25 at 9:30pm. The 15-minute show features special Street Vibration-themed effects. Street Vibrations participants will also have the luxury of parking in Eldorado's Hog

Heaven secured parking lot on 4th and Sierra St.

One lucky winner will be in Hog Heaven when the Eldorado gives away a Harley-Davidson Fatboy Soft Tail. The shiny new ride will be given away on Saturday, September 26, 2009 at 8pm at the Club Eldorado Promotion Center located on the casino floor.

The Hog House Bar located

on the casino floor offers 24-ounce Fat Boy beer specials of Budweiser, Bud Light and Bud Light Line for just \$4. Hog Heaven shot specials including Jagermeister (\$3,) Crown Royal (\$5) and Patron Silver (\$6) are available at any casino bar during Street Vibrations.

For more information, please call the Eldorado Hotel Casino at 800-649-5966 or (775) 786-5700. Visit us online at [www.eldoradoreno.com](http://www.eldoradoreno.com).

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Coming up this holiday season in the Eldorado Showroom, it's *The Holiday Ice Spectacular!* Opening November 3, this dazzling show of skillful ice-skating and theatre plays through December 29.

The Eldorado Showroom stage will be transformed into an ice skating rink with a state-of-the-art system that creates real, sparkling ice. Dozens of charismatic, world-class figure skaters will lift, turn and twirl to the tune of a modern mix of classic holiday favorites.

Tickets start at \$28.95; dinner and show packages are available from \$38.95.

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It's tap dance heaven as Broadway's song and dance extravaganza, *42nd Street* lights up the stage in the Eldorado Showroom through Sunday, October 25.

42nd Street is one of the longest running American musicals in Broadway history. The lively show follows the production of *Pretty Lady* beginning with auditions and the opening act. Audience members are introduced to the full cast: choreographer, Andy Lee; the writers, Bert and Maggie; glamorously leading lady, Dorothy Brock; leading man Billy Lawlor; and up-and-coming starlet, Peggy Sawyer.

42nd Street's amazing score includes fan-favorites *We're in the Money*, *Lullaby of Broadway*, *Shuffle To Buffalo* and of course, *42nd Street*.

During its long run, 42nd Street has won a Tony Award for Best Musical and Best Revival of a Musical. Other awards include a Theatre World Award, Drama Desk Award, Laurence Olivier and an Evening Standard Award.

Tickets are available from

\$29.95 for adults, from \$24.95 for children and seniors.

Dinner and show packages are available from \$39.95. For show ticket reservations and information, please call 800-648-5966 or (775) 786-5700 in Northern Nevada.

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Please visit this website for everything Pinoy— [www.filamusa.com](http://www.filamusa.com). From *pasalubongs* to your loved ones, to affordable places to stay in Reno, to information on marriage and divorce, we have the answers. Or call (775) 303-4433.

Also, please visit The Rose Garden Restaurant at 1255 Stardust Street in Reno, which serves Asian, American and Italian cuisine. The Rose Garden features a Filipino Buffet from Tuesday to Saturday from 10am to 2pm (lunchtime) and 5pm to 10pm (dinnertime), and Sunday from 10am to 3pm. On Fridays and Saturdays, The Rose Garden features ballroom dancing and karaoke.

See you in Reno!

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### EAT'S EASY

## Asia is the new culinary hotbed

By ERNEST REYNOSO GALA  
*Philstar.com*

*Food is so primal, so essential a part of our lives, often the mere sharing of recipes with strangers turns them into good friends. That's why I love this community.*

— Jasmine Heiler, about [recipezaar.com](http://recipezaar.com)

*One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.*

— Luciano Pavarotti and William Wright, *Pavarotti, My Own Story*

WITH cooking shows, the Internet and ease of travel there has been a surge in the culinary arts in the Philippines, none more evident than the recent national food show-down 2009 held at the A.Venue complex, Makati City chaired by Myrna Segismundo, Jill Sandique and associates. With Southeast Asia becoming the culinary hotbed for talent and creative dishes, it is no surprise that interest has reached an all-time high. Simple foods have transformed to upscale delicacies, paving the way for



Here's the beef: Beef rendang, an Indonesian/Malaysian dish that is coconut-based is a mix of various spices, and cooked until all liquid is absorbed by the meat. Malay cuisine is a blend of Indian, Chinese, Thai, Indonesian and local ingredients.  
*Philstar.com Photo*

innovation and producing gastronomic gems. It's inspiring to see that the region's rich culinary heritage has finally taken center stage. Being a co-demonstrator with top notch chef and loving sister Wells Reynoso Gala (a valedictorian graduate from IHMES International Hotel School, UK who studied cooking and baking at Le Cordon Bleu, London) for the Monterey Meats and Magnolia Chicken, as well as judge in one haute cuisine competition, it is fascinating to see how Filipinos have accelerated by leaps and bounds. The color, taste and smell of the finished products were well-thought-out, and the artistry of chocolate and bread sculptures as well as cake decoration was awe-inspiring, a preview of the bright future in

the Philippines and Southeast Asia, a treasure not waiting to be discovered but an extravaganza happening now.

Southeast Asian cuisine has always been at the forefront of the fusion revolution, with vast array of spices, abundant food sources and rich cultural diversity all intertwining to make contemporary, totally unique dishes. The increasing appreciation highlights this region's growing popularity, and the trend for combining flavors from other countries is no longer frowned upon but applauded and respected. Restaurateurs, critics, gourmets, chefs and the movers and shakers have realized the worldwide phenomenon is now at our doorstep: the food capi-

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## RENO'S BROADWAY SHOW!

# 42ND STREET

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