



John Anders

In a fix for a fix

IS THERE ANY appetite in this life more passionately profound than our inordinate need for an occasional "grease fix?"

There is something medicinal about a greasy cheeseburger, rampant with onions, and fries on the side. This piques the senses, restoreth the soul and satisfies a primal lust within us. Never, never deny your body the essentials

without which it cannot properly function.

Among these necessities are items which can only be described as gooey, caloric and sinful. Equally important is the accompanying guilt which joins the first spoonful of a hot fudge sundae. Properly employed, guilt heightens rather than diminishes our pleasures.

In one fattening, hedonistic rush, I've

compiled a list of some of the most guilt-ridden, enjoyable confectionary concoctions of this town. In pursuit of the ultimate dessert I enlisted the aid of some of the supreme sweet tooths (sweet teeth?) around, including our Restaurant Critic Patty Moore, who was particularly instrumental in documenting this exhaustive research.

WARNING: Reading this list can be hazardous to your waistline.

The findings:

Cheese blintzes with fresh strawberries at the Magic Pan.

Black Forest Cake at Mr. Pepes.

Goldfinger's baklava.

The lime freeze at the Highland Park Pharmacy.

Almond cookies at the China Clipper or the House of Gong.

The chess pie at Bryan Adams High School.

Buttermilk pie at the Upper Crust.

Godiva Chocolate pie at the Grand Hotel.

My grandmother Goodwin's peach pie.

BANANAS FOSTER or Crepes Fitzgerald at Brennan's.

Dom Blanche, a gooey, chocolatey crepe at the Creperie.

The Grand Mariner Souffle at Oz.

Las Vaqueros' fresh pralines.

Buttermilk donuts at Lone Star Donut. Apple Fritters at Taste Donuts.

A Black Bart at Swensen's Ice Cream.

Apple Cobbler with ice cream at Celebration.

Peanut Butter Pie at Norma's Cafe.

A Bomb Pop from the ice cream man.

Flan at the Cafe Sevilla.

The inimitable banana pudding at the Bishop Grill.

Old Warsaw's Chocolate Souffle.

The Fairmont Hotel's Floating Island (two dips of meringue swimming in a luscious liquid base—sometimes called The Raquel Welch).

All pies at the Highland Park Cafeteria.

Kip's Hot Fudge Sundae.

Chocolate Mint Meringue at the Soup Shop in the Sample House at Willow Creek.

NEIMAN'S open-faced Apple Pie, bereft of the top crust.

The fresh fruit fried pies at Goff's. (Long hairs need not apply.)

Baskin-Robbins' chocolate almond shake.

Ande's Candies—that wonderful, thin, 3 cent mint you can buy now at most restaurants.

Just about anything Sara Lee puts her brand on.

Mario's genuine Spumoni.

And, if you're broke or in need of a quick fix, there's always the old reliable nickel Hershey Bar with almonds. (Make that a 15c Hershey Bar with almonds.)