

John Goodchild On Eating Out

It is probably getting too hot for you to bother reading an article on my usual subject — furnishing. Certainly I find it too hot to write one.

I did have the bright idea to write about the furnishings in restaurants. But when I thought about my favourite eating places I realised that, with few exceptions, their decor is not worth mentioning. So I won't.

In Portugal you should not judge a restaurant by its decor. Those that look like public toilets often serve the best food. So do some of the dingy caverns.

In high season all Algarve restaurants do well. Off season, it makes sense to choose the place that is the busiest. It is better to wait for your food than have the food wait (sometimes days) for you.

Besides, in a crowded restaurant you have the advantage of seeing what other people are eating. And you can beat the language problem by pointing to something that looks appetizing on someone else's plate.

Menus displayed outside restaurants tell you little except the price. And even the price is meaningless if you do not know the size of portions, or whether salad and vegetables are included.

Foreign translations can be misleading. My favourite, outside

a. Portimão restaurant, offers "Pieces of pork cooked in spit."

How to discover the best places to eat? Well, you can ask at the desk in your hotel. Or you can be guided by a taxi driver. But these people will probably direct you only to the places that pay them a commission for each introduction. Word-of-mouth recommendations from holidaymakers and foreign residents are probably your most reliable guide.

The Portuguese run very good restaurants and serve delicious Portuguese foods. They are not, however, so capable when it comes to producing an international menu. So, if you want foreign food, go to a foreign-owned restaurant.

Most Algarve restaurants serve good, fresh food at fair prices. In July and August they work very hard, under hot conditions, for a modest return. Considering their un-social hours and the difficulty in obtaining supplies, the standards they maintain deserve nothing but praise.

Restaurant workers seldom get the opportunity of watching television and, as a result, are not familiar with the faces of some of the leading politicians. During the hot summer of 1978 socialist leader Mario Soares was told by a restaurateur that he was too late, at 10.15 p.m., to get a meal.

"We live in a socialist state," the man explained. "The workers have no desire to work, and even if they do work they expect to be in their beds by 10."

And it is said that one of Portugal's more recent prime ministers was asked: "Who do you think you are — the prime minister?"

If you like eating late and the restaurant kitchens are closed, then try a Cervejaria. These establishments are so-called because they sell draught beer, which fact alone makes them well worth a visit. They also sell seafoods and steak sandwiches into the wee hours of the morning.

The combination of hot weather and hard work has been known to cause strain in Algarvean restaurants. In one establishment, when a client complained that his food was cold, the over-worked waiter allegedly stuck his thumb in the plate of food and then walked away muttering that it felt quite warm to him!

CHURCH BAZAARS

On Saturday, July 28, from 5 to 7.30 p.m., there will be a Bazaar at lone Tanton's house, Solar do Brasão, Albufeira (opposite the statue of Beato Vicente), to raise funds for St Vincent's Anglican Church. Entrance tickets are 20\$00 each.

Stalls will include garden produce, home-made cakes, jams, groceries, white elephant, books, greetings and Christmas cards and bottles. Articles are urgently needed by all stallholders, and may be left at Miss Tanton's house.

There will be two raffles: one for dinners at local restaurants; the other for a bottle of whisky. There will also be a bar where drinks and sandwiches will be available at reasonable prices.

St Vincent's Anglican Church is entirely self-supporting, receiving no funds from the Church of England, nor from the Diocese of Europe. Furthermore, St Vincent's makes regular donations to a number of Portuguese charities. It is hoped that Algarve News readers living or staying in the Albufeira area will support this Bazaar.

NEW NIGHTCLUB AT VALE DO LOBO

Hundreds of guests turned up on Saturday, June 23, for the opening party of Sander van Gelder's new luxury nightclub — the Kasbah — at Vale do Lobo. After a dinner served outdoors, they were entertained inside the club by a belly dancer, two singers, a conjuror and a three-piece group. Like everything else in van Gelder's "new" Vale do Lobo, the Kasbah has been designed with flair.

Mrs Nancy Arnold is Chairman of Sales for the St Vincent's Bazaar to be held at the Fortaleza Restaurante, Praia da Luz, on Monday, July 16, from 10.30 a.m. to 1 p.m. (Algarve News, June) in charge of stalls and games are Maisie Skodbo, Emmy Lemaire, Lydia Billings, Lee Harman, Peggy Smith, Phyllis Vickers, Kate Rees, Arthur Wadland, Robert Dennison and Phyllis Stokes.



Rothwell & Lamb Lda.

PURVEYORS OF FINE FOODS

<p>SEAFOOD</p> <p>Fresh oysters. And coming soon — a tank from which you can choose your</p>	<p>own crayfish, crab or lobster.</p> <p>FISH</p> <p>Fillets and cutlets of fresh fish.</p>	<p>DELICATESSEN</p> <p>Smoked salmon, swordfish, and halibut; fresh trout; pates; asparagus;</p>	<p>mushrooms and endives; German sausage; Chinese gooseberries.</p> <p>MEAT</p> <p>Fresh English cuts</p>	<p>of beef, lamb and pork.</p> <p>TAKE-AWAY</p> <p>Grilled chicken and French fries.</p>
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OPPOSITE THE CHURCH, PRAIA DA LUZ. Lagos 63684