

## Review Salsa's offers nice balance of flavors and cultures

By Abby Kent  
STAFF WRITER

Salsa's, a downtown Asheville restaurant located on the corner of Biltmore Avenue and Patton Avenue, intrigues customers with its colorful Mexican-Caribbean fusion cuisine.

The restaurant's casually chic atmosphere, combined with a nutritious and unique menu, makes Salsa's a downtown hot spot.

"It is traditional Mexican-style food, made Asheville-style food," said Tori Bush, junior student.

The menu at Salsa's combines the original flavors of foods like tofu, sweet potato, eggplant and pumpkin with traditional Latin American dishes. All of the foods on the menu are made with fresh organic ingredients, and a majority of the dishes can be prepared vegetarian.

Customers are able to choose from an assortment of salsas, quesadillas, paquitez, enchiladas, empanadas, fajitas, tacos and appetizers.

A dinner or lunch plate costs about \$8 to \$9, while appetizers and salsa dishes are around \$4 to \$6 a plate.

Salsa's offers seven unique types of salsa for customers to choose from. Offerings include the fire-roasted tomato and pumpkin seed salsa, and the red pepper-corn-cumin salsa, both of which are served with root and corn chips.

As appetizers, or primeros, Salsa's offers a hearty nacho plate with your choice of organic chicken or vegetables, anafre beans,



CHERIE THOMPSON - STAFF PHOTOGRAPHER

The Caribbean-Mexican hybrid style of food and services gives Salsa's a unique atmosphere. Students and locals alike are drawn to the bright colors and friendly service offered by the downtown restaurant.

cortija cheese, lime-sour cream, your choice of two types of salsa and jack and cheddar cheeses, all over corn and root chips. Also, maduro, fried ripe plantains with an avocado-herb salsa, is among the other appetizer selections.

All of the main entrees at Salsa's include large portions of food and are served with rice, beans, fresh plantains and salsa.

Paquitez are grilled tortilla packets that are made with various meats, vegetables, cheeses and sour cream. The organic tofu paquitez is served with tofu in ginger juice, roasted garlic, spinach, cortija cheese, wild mushrooms and curry sauce. Another option is the grill seared steak paquitez that is served with grilled steak, roasted peppers, ginger carrots, goat cheese, and habanero chutney.

"It's traditional Mexican-style food made Asheville-style food."

TORI BUSH  
Junior Student

Salsa's quesadillas and enchiladas include a variety of different cheeses, vegetables and sauces.

The wild mushroom quesadilla contains corn, mushrooms, beets, roasted butternut squash, spinach and pimento sazón. The slow-roasted organic pork quesadilla contains organic pork, tomatillo-jalapeno chutney, chipotle tomatoes and cilantro.

One unique enchilada dish is the ginger-carrot enchilada that is prepared with fresh avocado, carrots,

butternut squash, organic tofu, a green tomatillo curry sauce and melted jack and cheddar cheeses.

Empanadas are a Mexican-style turnover with a crispy golden tortilla. One option is the roast pumpkin empanada with cilantro, beets, curry sauce, organic tofu, half of an avocado and chipotle tomatoes.

Salsa's menu also offers several unique types of Southwestern-style fajitas. The pan-fried tilapia fajita is served with fried fresh tilapia (a freshwater fish native to Africa), apple chutney, Yukon potatoes, passion fruit curry, spinach and wild mushrooms, wrapped in a corn and flower tortilla. Another fajita dish is the chile-rubbed steak fajita that is prepared with avocado, cilantro, garlic, onion, saffron pimento

mojo (a type of Caribbean hot sauce) and cortija cheese. The tacos at Salsa's are South Texas style in a soft taco shell topped with spicy chile sauce. Customers can choose from fish, pork, chicken, mushrooms and eggplant, or steak tacos that are prepared with jack and cheddar cheese, cilantro, seared steak and fresh avocado.

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"I like their food, but it is a lot more elaborate than it needs to be," said James Anderson, sophomore student. "There are way too many flavors in one dish. It is hit or miss."

In addition to their creative Mexican-Caribbean cuisine, Salsa's also has a full bar that offers traditional Latin American drinks. The drink menu includes several kinds of margaritas and mixed drinks, imported beers and red and white wines from Spanish speaking countries.

Salsa's environment provides a cheery and lively dining area for customers. The restaurant is accented with bouquets of fresh wildflowers and colorful paintings which complement the multi-colored walls. The interior colors of Salsa's seem to be based on the naturally vibrant red, green and yellow colors of salsa.

"I think the ambiance of Salsa's is very vibrant," Bush said. "The bright colors that they use on the walls are traditional to Latin America."

The authentic Latin American music and the interior design of the restaurant allow customers to enjoy both the ethnicity of the food and the environment within the downtown Asheville setting.

## Review 'Stay' fails to entice moviegoers

Misguided film comes up short in all departments

By Jessica Chale  
STAFF WRITER

Ninety-nine minutes seems a lot longer than normal while watching "Stay," directed by Marc Forster ("Monster's Ball") and written by David Benioff ("Troy").

Confusing scenes, a disoriented plot and a recycled theme set the stage for a long drawn-out movie.

Presented as a psychological thriller and touted as the best between the living and the dead, it's not a matter of if someone is dying, but rather who.

The first scene of the movie shows Henry Letham (Ryan Gosling) walking away from a fiery car crash. Throughout the movie, it's easy to realize that the scene is important, but it's hard to put the pieces together.

Henry's interaction with the other major player in the movie, Sam Foster (Ewan McGregor), perplexes the viewer.

Sam, a psychiatrist, takes Henry on as a patient left by one of his colleagues. They banter back and forth as Henry, a disheveled character, chain-smokes and puzzles Sam.

The camera angles are strange and background noise plagues the entire movie. In one particular scene, Sam and Henry, though speaking to each other from opposite ends of a room, are shown in close-ups facing in the same direction.

Henry tells Sam his plans to commit suicide. Sam picks up the phone to call for help, but Henry discourages him by saying that his plan will not come to light until Saturday at midnight.

The audience begins to see that Sam and Henry are more than mere patient and doctor, as Sam sees flashes of Henry's life in his mind.

Sam's girlfriend, Lila (Naomi Watts), has wrists scarred from her attempt at suicide. She tells Sam that Henry needs his help, and Henry chose Sam for a reason. Sam and Henry's interactions are presented as a series of fragmented scenes, and not a coherent message.

Same embarks on a mission to find the missing Henry. As the date for Henry's planned suicide approaches, Sam realizes that his own reality is disintegrating.

The same things start happening to Sam over and over again, scenes are repeating themselves and Henry and the audience can't figure out what is happening to him.

McGregor acts well, showing a disoriented character that is interested in saving his patient. The audience feels a connection with his character, and even though his character is confused, he is likable.

Ryan Gosling doesn't allow the audience to have the same connection with his character, Henry. This has a lot to do with the way the character is written, because Henry appears in different aspects of Sam's life, instead of the other way around.

Watts does an excellent job of playing a formerly suicidal artist whom Sam wants to marry. She provides some realism in a world that at first appears real, but disintegrates into a false reality.

The disappointment in this movie arises because it is a recycled theme. People are not who they appear to be, much like "Muholland Drive," another film Watts performs in.

Several times in the movie it appears as though things are wrapping up for the end, but they really are not.

Overall, the approach is not novel and some scenes are almost pointless. The film comes together in the end, but if you know the ending ahead of time there would be no point in seeing it.



Fast-growing & globally connected technologies are changing the way humans see themselves & the world around them in the 21st century. This series features interactive sessions, speakers, films & discussions on many different perspectives of how culture & even our perceptions of reality may be changing as we move into the new millennium.

Most events are free unless otherwise noted

Tues, Oct 18  
From the worlds of computer-based design & psychology: Dr. Patrick S. Foo, Assistant Professor of Psychology, What is Virtual Reality? & how it is changing our perceptions & culture? Hear it from the campus guru of VR! 12:00-1:30 pm, 224 Highsmith University Union • FREE

Oct 13 & 18/Oct 21 & 22  
From the world of film: What the "Bleep" Do We Know? Mind-blowing, part documentary, part elaborate visual effects & animation movie that reveals the hidden world of the quantum field behind what we consider to be our "normal" waking reality. An underground hit! Don't miss it. Oct 13 & 18, 2:30-4:30 pm; Oct 21 & 22, 4:30-6:30 pm. All showings 012 Karpen Hall • FREE. Short discussion follows screenings.

Thurs, Oct 20  
From the writer & environmentalist's world: Series Keynote Speech & Reception with Barry Lopez in the highly technological 21st century, is our natural world on the road to heaven or road to hell? National Book Award-winning author & arguably the nation's premier nature writer, Lopez speaks on his keen interest in & observations on the clash of our green planet, its inhabitants & growing global technologies. 12:15-1:30 pm, Lipinsky Auditorium • FREE w/ UNCA ID, all others \$8 at the door only. Reception/refreshments follow. Meet the author & discuss ideas!

Fri, Oct 28  
From the worlds of technical photography, human health & wellness. Dr. Masuru Emoto - The Mystery of Messages in Water. Multimedia presentation with Japanese acupuncturist/photographer Emoto. He will speak on his mind-bending work with water crystals (seen in What the "Bleep" Do We Know?). • 6 pm book signing, 7 pm lecture, Lipinsky Auditorium, VERY limited seating! • \$5 UNCA students only, Highsmith Union Box Office (828.232.5000), ONE per student w/ I.D. in person only, OneCard, cash or check • \$30 General public/UNCA faculty/staff/UNCCCR/alumni & all others only at [www.etix.com](http://www.etix.com)

Thurs/Fri, Nov 3/4  
From the world of film: Existenz. A designer of a virtual reality game is hunted by an assassin intent on killing her & destroying her creation. Real or imagined? Cutting edge sci-fi thriller. Nov 3, Noon-2:30 pm; Nov 4, 4-6 pm. All showings in 012 KH • FREE. Short discussion follows screenings.

Thurs, Nov 10  
From the world of broadcast & print media: Media & Perception: Then, Now & Tomorrow • Panel Discussion & Q & A with Cleve Mathews, first news director of National Public Radio & long-time New York Times reporter; Davis Miller, Asheville-based professional writer; & Michelle Boudin, local ABC-affiliate WLOS-TV reporter. Moderated by Dr. Alan Hantz, chair, UNCA Department of Mass Communication • 12:20-1:30 pm, 221-222 Highsmith Union • FREE

Tues, Nov 15  
From the world of philosophy & the sense of self: Questions Concerning Technology: Dewey vs. Heidegger. Series wrap-up with Dr. Brian Butler & Dr. Duane Davis, Associate Professors of Philosophy. A lively dialogue focusing on two basic schools of thought about the nature of reality & how changing global technologies may be altering our future thinking. 12:20-1:30 pm, 224 Highsmith University Union • FREE

### Related Selected Film List

All films available for private viewing use in Ramsey Library Media Center

Brazil • Daydreaming bureaucrat becomes involved with underground super-hero & beautiful mysterious woman. He becomes tragic victim of his own romantic illusions.

Existenz • Designer of virtual reality game is hunted by assassin intent on killing her & destroying her creation. Real or imagined?!

The Matrix • Do we need to tell you the story? All three films in the series available.

Rashomon • Set in Middle Ages, nature of truth & subjective reality are probed in series of flashbacks from four viewpoints presenting the case history of a man's murder & the rape of his wife by bandits.

S1m0ne • Critically acclaimed director has cast the perfect actress in his next film: beautiful, talented, virtually perfect in every way...

S1m0ne, digitally constructed, computer-generated... dangerous.

Wag the Dog • The President is caught in sex scandals two weeks before election day. "Mr. Fix-It" decides they need a war to distract public attention & calls on Hollywood's top producer to create just that. Political satire.

What the "Bleep" Do We Know? • Divorced photographer finds herself in Alice-in-Wonderland experience when daily, uninspired life literally begins to unravel. Guided by leading scientists & mystics, she finds that if reality itself is not questionable, her notion of it certainly is. Everything is alive—or is it? Reality is changed by every thought—or is it?

Zelig • Spoof of documentary films, stars Woody Allen as the famous Zelig, "Chameleon Man" of '20s, whose personality was so vague he assumed characteristics of whomever he came into contact with. Simulates look of old newsreel, complete with stentorian narration!

For more information: 828.251.6227 • UNCA Asheville Office of Cultural & Special Events, Barbara Halton-Subbiks, director. Visit [www.unca.edu/culturalarts/shapingreality](http://www.unca.edu/culturalarts/shapingreality) for a complete schedule of events.

Sponsors: UNCA Office of Cultural & Special Events, University Programs, Department of Mass Communication

The Blue Banner apologizes for the incorrect information on the 51 Grill story last week.

51 Grill's famous sandwich is called the Phat 51 Philly. It comes with One pound sirloin on a hoagie with one pound of french fries.

On or around your birthday, within a week of your birthday, if you can eat the entire sandwich, it's on the house.

Open at 11 a.m. for lunch, dinner & all night.  
51 Grill closes around 5 or 6 a.m.

