

LOOKING FORWARD TO SEEING YOU AT THE 2017 NAA ANNUAL MEETING IN CHICAGO

By Margo Newman, 2017 Host Committee Chair

Here are a few updates from my article that appeared in the Winter issue of the Chronicle. The good news - John Stout was able to secure a block of 75 tickets to the Wednesday, May 24, Cubs night game at Wrigley Field against the San Francisco Giants. The bad news - all the tickets have been spoken for. Since people's plans change all the time, there may be tickets available for resale closer to the game. If you missed the opportunity to get in with our ticket block in Sections 209 & 211, you can always secure tickets on your own by contacting Sarah McDonough (SMcDonough@cubs.com). Tell her you are part of the NAA (Stout) group on May 24, and she will see what she can do for you. Game time 7:05 p.m. While we will be sitting together, it is everyone's responsibility to get to the ballpark on their own. The best means of transportation is by CTA red line (north to Howard) (<http://www.transitchicago.com/redline/>), from the station at State and Lake. Exit at Addison, which is immediately east of Wrigley Field. Just follow the crowds! More good news! The cocktail reception is scheduled to begin at 6:00 p.m., so you can attend that as well, before heading off to the ballgame.

Your registration packets included an information sheet entitled Welcome to Chicago as well as Chicago 101, a visitor's guide, and information and a sign up sheet for the Saturday night symphony. These, as well as other information and registration materials, are included on the Upcoming Meetings tab of the website (www.naarb.org), as well as our dedicated website (www.naameetings.org). These sites will be continually updated, so keep checking them. Our tennis outing/tournament is back and will be held on Thursday, May 25 from 4:30 - 6:00 p.m. at Maggie Daley Park, just blocks from the hotel. Linda Byars is organizing it, so if you are interested in participating, or want more information, contact her at lindabyars@byarsandbyars.com.

I understand that tickets for the President's dinner on May 23 at Harry Caray's Italian Steak House are already sold out. Let the Operations Center know if you want to be placed on a waiting list.

We will be following the great tradition of the Dine Around on Thursday evening, May 25. There are six great restaurants to choose from, hosted by your terrific colleagues, including: Rocky Perkovich - *Pranzi* at 434 West Ontario (<http://www.pranzichicago.com>); Jackie Zimmerman & Dan Nielsen - *Trattoria No. 10* at 10 N. Dearborn (<http://www.trattoriaten.com>); Jeanne Vonhof - *Santorini* (in Greektown) at 800 W. Adams (<http://www.santorinichicago.com>); Steve Bierig - *India House* at 59 W. Grand Ave. (<http://www.indiahousechicago.com/chicago-menu.html>); Fred & Barbara Dichter - *Le Colonial* at 937 N. Rush (Vietnamese - vegetarian/gluten free op-

tions)(<http://www.lecolonialchicago.com/menus/dinner>); George Fleischli - *Catch 35* at 35 W. Wacker Drive (<http://www.catch35.com/menus/menu-dinner-chicago/>). Remember, the hosts have agreed to help organize the outing, but are not responsible for paying the tab!!! Checks will be split evenly, regardless of what is ordered. If the participants at a particular restaurant so desire, a separate bar tab can be run to account for non-drinkers. Some sign up will be available through on line contact, but we will also keep room at the restaurants for people to sign up at the registration desk at the hotel.

Our Friday night dinner entertainment will include a performance by Magician Jason Suran, (www.jasonsuran.com), as well as dancing to the tunes we love played by a DJ from Bizar Entertainment. Feel free to send your requests to me ahead of time, (mnewmanarb@gmail.com), and I will include them on the list Margie is compiling of her favorites!

As I stated in my Winter Chronicle article, the CAF river cruise is one of the highest rated points of interest and a must visit in Chicago ([/www.architecture.org/experience-caf/tours/detail/chicago-architecture-foundation-river-cruise-aboard-chicagos-first-lady-cruises/](http://www.architecture.org/experience-caf/tours/detail/chicago-architecture-foundation-river-cruise-aboard-chicagos-first-lady-cruises/)). Meeting registrants will receive a coupon for \$10 off the purchase price of each ticket between Monday and Thursday (not including the weekend) in their registration packets. So plan to come early or stay late!

For those of you planning your own dinners, Rocky Perkovich's restaurant guide, entitled "Where the Chicagoans Eat," as well as Barry Simon's insight into "How to Eat Like A Chicagoan," appear on the websites and will be available at the registration desk. What a great way to explore one of Chicago's many neighborhoods - through its food!!!! If you have any questions about the city or want additional information, visit www.choosechicago.com.

Looking forward to seeing all of you soon!

TRAVEL TIPS

By Amedeo Greco

1. O'Hare Airport to the Fairmont Hotel

GO Airport Express multi-share shuttle service \$34.00 one-way / \$62.00 round-trip per person. Counters are located on the baggage claim level of terminals 1, 3, and 5. Shuttles depart every 10 – 15 minutes until 11:30 p.m. (Tel. 1-888-284-3826)

Taxi: Approximately \$55.00 each way. Taxi stands are located outside baggage claim areas. Checker Taxi and Yellow Cab have shared rides for flat fee.

CTA Blue Line Train: CTA station is located in terminal 2 on the lower level; \$3.00 for one way. Travel time to the hotel is approximately 1 hour.

- Exit at Washington Street, which puts you seven blocks from the Fairmont.
- Use the Randolph Street exit to surface to street level.
- Stay on Randolph Street walking in the direction of The Oriental Theatre and head five blocks to Columbus Drive (two streets after Michigan Avenue).
- Turn left on Columbus Drive for one block and the Fairmont is on your left.

Midway Airport to the Fairmont Hotel

GO Airport Express multi-share shuttle service: \$29.00 one-way / \$52.00 round-trip per person. Counter is located on the baggage claim level, claim area 3. Shuttles depart every 15 minutes until 10:30 p.m. (Tel. 1-888-284-3826)

Taxi: Approximately \$40 each way. Taxi stand is outside the baggage claim area.

CTA Orange Line Train: CTA station is located next to the airport terminal through a covered walkway. \$3.00 for one way. Travel time to the hotel is approximately 45 minutes. Exit elevated train at Randolph Street and walk downstairs to street level. Stay on Randolph Street and walk three blocks away from Marshall Field's. Turn left on Columbus Drive one block and the Fairmont will be on your left.

2. Parking. The hotel charges \$70. The Park Millennium Building underground garage around the corner charges \$36. 222 North Columbus.
3. Check In. Join the Fairmont Club at no charge and receive a free newspaper (including the New York Times); early check-in and late check-out when available; free gym; free shoeshine; 10% off spa treatments. Tel. 1-877-232-7070
4. Eating: Bockwinkel's deli and liquor store. Go out front door of hotel and turn left; turn left at corner; go to the end of block and it's on the left. 222 North Columbus.

- Eggy's Diner, 333 East Benton Place, 3 blocks away. Open 7:30 a.m. – 3:00 p.m.
 - Wildberry Pancakes and Café, 2-3 blocks away, (the Prudential Building). Also has other fast food places. 130 East Randolph Street.
6. City Pass: Costs about \$100; saves about \$113. Entry to Shedd Aquarium; Skydeck Chicago (the former Sears Tower); the Field Museum; the Museum of Science and Industry or 360 Chicago (the John Hancock Tower); the Adler Planetarium or the Art Institute of Chicago. Tel. 888-330-5008 (www.citypass.com/chicago)
7. Hot Tix: Half price theater and concert tickets. Open Tuesday – Saturday, 10:00 a.m. – 5:00 p.m. and Sunday 11:00 a.m. – 4:00 p.m. 72 East Randolph Street. Tel. 312-977-9483 (www.help@chicago-plays.com);

Free.

- Chicago Cultural Center, 78 East Randolph Street. Tel. 312-744-6630
 - City Gallery at Water Tower has Chicago-themed photography, 806 North Michigan
 - The Chicago Architecture Foundation has free exhibitions, 224 South Michigan
 - Illinois residents can visit the Art Institute of Chicago free on Thursdays, 5:00 – 8:00 p.m.
 - Lincoln Park Zoo, (www.lpzoo.org), 2001 North Clark Street, Tel. 312-742-2000
 - Jane Adams Hull House Museum, 800 South Halsted Street
 - National Museum of Mexican Art, 1825 West 19th Street
 - Oriental Institute Museum, 1155 East 59th Street
 - Smart Museum of Art, 5550 South Greenwood Avenue
 - Museum of Contemporary Photography, 600 South Michigan Avenue
 - DuSable Museum of African-American History is free on Tuesday.
8. Chicago Symphony: Seniors 64 or older can purchase \$25 tickets on days of performance if available on Thursday May 25 and Saturday May 27 to hear Gershwin's Piano Concerto in F and Dvorak's Symphony No. 6. Tickets can be picked up at box office on day of performance after 5:00 p.m., 220 South Michigan Avenue, Tel. 312-294-3000

Tennis Anyone?

Thursday, May 25, 2016

4:30 p.m. - 6:00 p.m. (which allows plenty of time to attend the Dine-Around)

Just a few blocks walk from the hotel at Maggie Daley Park. Anyone interested, please contact Linda Byars via e-mail at: lindabyars@byarsandbyars.com.

2017 ANNUAL MEETING – SYMPHONY

-- SATURDAY, MAY 27, 2017, 8:00 P.M. --

Gershwin Piano Concerto & Dvořák Symphony No. 6
Chicago Symphony Orchestra

8:00 p.m.
Saturday, May 27, 2017
Turina, Gershwin, Dvořák

PROGRAM

Turina *Danzas fantásticas*
Gershwin Piano Concerto in F
Dvořák Symphony No. 6

PERFORMERS

Chicago Symphony Orchestra
Jesús López-Cobos
conductor
Inon Barnatan
Piano

For more information please visit: <http://cso.org/calendar/index.aspx#sthash.dLe7tmtG.dpuf>

Yes, I would like _____ Tickets to the Symphony @ \$66 per ticket

Name _____ Name(s) of guest(s) _____

Total: \$ _____

Reservations will be taken on a first come, first serve basis. Maximum of 35 tickets.

If minimum ticket sales are not met all paid ticket(s) will be refunded.

Form of Payment:	<input type="checkbox"/> Check	<input type="checkbox"/> American Express	<input type="checkbox"/> Visa	<input type="checkbox"/> MasterCard	<input type="checkbox"/> Discover
Name on Card:	_____				
Credit Card Number:	_____				
Expiration Date:	_____	CVV Number:	_____		
Billing Address:	_____				
Authorized Signature:	_____				
Please Note: All amounts are processed in U.S. Dollars					

Please mail or fax this form with your payment, in U.S. Funds, to: NAA Operations Center, 1 North Main St, Suite 412, Cortland, NY 13045, Fax: 607-756-8365.

CHICAGO 101

A guide for visitors

Chicago is one of the easiest cities to navigate, thanks to a grid system of street numbering. The most important thing to remember is that the Lake is east. After that, everything is easy. State Street, which runs north and south, divides the city into east and west, while Madison Street, which runs east and west, divides the city into north and south. The Fairmont Hotel, for instance, is 200 North and 300 East. Knowing that, you can fairly accurately determine the distance to anywhere in the city by knowing that each 100 is 1/8th of a mile. Once you go south of the downtown area, the east-west streets are numbered, so 35th St. (where the White Sox call home) is 3500 South, or nearly 4-1/2 miles south of Madison St. A bit of trivia: Wacker Drive, which follows the Chicago River, has north, south, east and west addresses.

SHOPPING

Michigan Avenue, from the Chicago River north to Oak Street, is known as the “Magnificent Mile.” Visit www.themagnificentmile.com for complete information. In addition to shops from some of the world’s top designers, you will also find some great vertical shopping malls at **The Shops at North Bridge** (Nordstrom), **900 North** (Bloomingdale’s) and **Water Tower Place** (Macy’s). When you get up to Oak Street, turn left to shop some great boutiques. When you tire of shopping, do afternoon tea at the **Drake Hotel** at Michigan and Oak.

To see the classic Chicago department store, go to **Macy’s** at 111 N. State St. Before it became Macy’s, it was the flagship store of Marshall Field & Co. Go inside to see the 6,000 sq ft Tiffany Dome, the largest glass mosaic of its kind. More trivia: When Harry Selfridge left Chicago after working for 25 years at Marshall Field, he hired Daniel Burnham, who designed the Chicago store, to build his new department store on Oxford Street in London to look like the State Street store. Have a meal or a glass of wine in the 7th floor Walnut Room.

Check for discounts for out-of-town visitors. Go to www.visitmacysusa.com for a voucher for 10% off. The concierge at The Shops at North Bridge sometimes has coupon books if you show a room key.

THEATER

While it may not be Broadway or the West End, Chicago is noted for its theater. If you are in town by May 21, **Steppenwolf Theatre** (1650 N. Halsted, www.steppenwolf.org) is presenting the world premiere of *Linda Vista*, written by Tracy Letts, the Tony and Pulitzer Prize winning playwright of *August, Osage County*. It is the story of a man facing his changing life at age 50. *Pass Over*, by Antoinette Nwandu opens in Steppenwolf’s Upstairs Theatre on May 25. It is described as a bold, incendiary riff on *Waiting for Godot*, set in the ‘hood. Across the street from Steppenwolf is **The Royal George Theatre** (1641 N. Halsted, www.theroyalgeorgetheatre.com) where you can see *Spamilton*. Ticket prices are well under \$500. **The Goodman Theatre** (170 N. Dearborn, www.goodmantheatre.org) has Charles Smith’s *Objects in the Mirror*. A Liberian refugee in Australia attempts to find peace by exposing a potentially dangerous, lifelong secret. *Hamilton* is at the **Privatebank Theatre** (18 W. Monroe) and *Aladdin* will be at the **Cadillac Palace Theater** (151 W. Randolph) **Broadway**

Playhouse (175 E. Chestnut, in Water Tower Place). Go to www.chicago-theater.com for both. *Shakespeare in Love* is being presented at the **Chicago Shakespeare Theater** (Navy Pier, www.chicagoshakes.com). If you are willing to travel out to the 'burbs, you can see Mike Nussbaum play Albert Einstein discussing the mysterious disappearance of his daughter in Mark St. Germain's *Relativity* at **Northlight Theatre** (9501 Skokie Blvd, Skokie, www.northlight.org) At age 93, Nussbaum is the nation's oldest active member of Actors' Equity and is a true Chicago theater treasure.

RADIO SHOW

NPR's popular show, *Wait Wait . . . Don't Tell Me!*, is recorded live at 7:30 Thursday evenings at the **Chase Bank Auditorium** (10 S. Dearborn). Tickets go on sale six weeks before the show, starting Friday at 10:00 am Central Time. And they go fast. The show is not always recorded in Chicago, but you can check the schedule at www.wbez.org/events/wait-wait-dont-tell-me-tickets. That site will then direct you to www.eventbrite.com to make your purchase. Sometimes returned tickets are available for cash sale at 6:00 pm at the door.

BASEBALL

If you want to see a rematch of the Giants - Cubs National League Division Series, you can do it at **Wrigley Field** on May 22 (7:05 pm), 23 (6:05 pm), 24 (7:05 pm) and 25 (1:20 pm). The Tigers will be on the South Side taking on the White Sox at **Guaranteed Rate Field** (f/k/a U.S. Cellular Field, f/k/a Comiskey Park) on May 26, 27 and 28 (times TBA). Tickets for both parks are at www.mlb.com.

MUSEUMS

Walking distance from the Fairmont, you will find the **Art Institute of Chicago** (111 S. Michigan) with its collections of Impressionist, Post-Impressionist, 20th Century, Asian and other art. A special treat are the Thorne Rooms, miniatures of design across time and cultures. It will feature the exhibition *Go*. Through paintings, sculpture, works on paper, photographs, designed objects, textiles, books, and films, *Go* reveals not only how speed has been celebrated but also how it has been managed and resisted. Thus, as a title, *Go* summons both the initiation of movement—a launch—and a kind of ongoingness.

If you are up to it, keep walking south (Lake Michigan on your left) to the Museum Campus, where you will find the **Field Museum of Natural History** (1400 S. Lake Shore Dr.), with a diverse collection that includes mummies, gems, and dinosaurs, especially Sue, the largest and most complete T. Rex. *Specimens: Unlocking the Secrets of Life* will be a special exhibit of some of the Field's more than 30 million specimens not normally on display, some of which have long been extinct. Next is the **John G. Shedd Aquarium** (1200 S. Lake Shore Dr.) with more than 22,000 aquatic animals. Special features are the Caribbean and Wild Reefs, the Abbott Oceanarium and the Aquatic Show. Finally, the **Adler Planetarium** (1300 S. Lake Shore Dr.) will take you out of this world. Three different sky theaters present shows about the universe around us.

In the other direction, literally and figuratively, is the **Museum of Contemporary Art** (220 E. Chicago). There will be a special exhibition of eight female painters in *Riot Grrrls*, named for the feminist hardcore punk movement. One of those artists, Joyce Pensato, is featured with a mural *Felix and Lincoln*, combining images of the famous cat and a young Illinoisan. The MCA's regular collection includes some of the most thought-provoking work created since 1945.

Chicago's most popular museum is the **Museum of Science and Industry** (57th Street and Lake Shore Dr.) It is a hands-on experience with interesting exhibits wherever you turn, including a model train set that takes you from Chicago to Seattle, a working coal mine, the U-505 German submarine captured during WWII and hatching baby chicks. It is housed in the only remaining building from the 1893 Columbian Exposition. Nearby, on the campus of the University of Chicago, you can visit the **Oriental Institute** (1155 E. 58th St.), a repository of antiquities from the Near East. Also in that neighborhood is the **DuSable Museum of African-American History** (740 E. 56th Place), which portrays the life and experiences of African-Americans in the past, present and future.

ARCHITECTURE

Chicago has a long and continuing history as an architectural center. *The Devil in the White City* by Erik Larson chronicles the competition by the city's early architects in building the 1893 Columbian Exposition. If you arrived at O'Hare on United Airlines, you walked through one of Helmut Jahn's designs. To see our buildings the right way, take a tour with the **Chicago Architecture Foundation** (www.architecture.org). Options include walking, Segway or boat rides. Each has an experienced and knowledgeable docent/guide.

Barry Simon

How to Eat Like a Chicagoan by Barry Simon

If you want to pass for a Chicagoan, and who doesn't, you have to act like one. Although we have teams in every major sport, the one thing that unites Chicagoans is eating out. There's a reason why the National Restaurant Association has its convention here every year. We have top name chefs at restaurants that will set you back a few hundred a person and charming neighborhood joints that have folks who eat there two or three times a week. But besides where we eat, it is what we eat that makes us Chicagoans. (One other thing identifies us as Chicagoans – we pronounce it Chi-kaw-go, not Chi-kah-go. And please don't call it Chi-Town. That is as touristy as ketchup on a hot dog.)

Hot Dogs

First of all, that's what we call them. Not red hots, weiners, frankfurters or franks. The Chicago hot dog is iconic. So much so that when *The New York Times* ran an article several years ago about variations in hot dogs among different cities, it declined to include Chicago because it said the Chicago hot dog is in a class by itself.

Each ingredient is important in constructing the true Chicago hot dog. Start with the bun. If it ain't got poppy seeds, it ain't worthy of holding a Chicago hot dog. The traditional bun is the Mary Ann bun, now baked by Rosen's. And it is steamed. They take the entire package and put it in the steamer, taking out one bun at a time. The hot dog is boiled, and the less frequently they change the water, the better. You're cooking the dog, not bathing it. The most common dog in Chicago is made by Vienna, and you will see their sign prominently displayed where the Vienna dog is sold. It has just the right combination of spices, and has a nice "snap" when you bite into it. Once the hot dog has been placed in its bun, it is time to "drag it through the garden." We start with mustard (yellow), relish (neon green), and chopped onion. Then add a kosher dill pickle wedge, a couple of tomato wedges and sport peppers (optional). Finally, sprinkle celery salt on top. And there you have it. Sauerkraut is an acceptable addition, and grilled onions may be substituted for raw if you are on a date. But never, ever ask for ketchup. You can now find lots of variations, including gourmet dogs with foie gras, but this is the only one that may be called "The Chicago Hot Dog."

Where do you get the Chicago hot dog? The best places are stands, generally free-standing structures (calling them buildings would be a stretch), with maybe a couple of stools by the counter or a picnic bench out in front. There are more than 1800 of them in Chicago, but nearly all of them are out in the neighborhoods. Each stand is usually individually owned, in some cases by a lawyer interested in a cash business. While it is more of a storefront than a stand, try Downtown Dogs at 804 N. Rush, just west of the Water Tower. One rule of thumb is that the more items there are on the menu, the worse the hot dog. An exception to the stand might be Portillo's (100 W. Ontario, but actually more popular for its beef sandwiches), which started out as a wagon. They now have more than 40 locations, and have gone beyond Illinois to California, Arizona and (gasp) Indiana. Until 2014 it was family owned, but was sold to Berkshire Partners for close to \$1 billion. Even though McDonald's franchises started here, we have never really accepted the concept for hot dogs. Each hot dog stand must have its own unique character. While they violate the "no franchise" rule, you can get authentic Chicago hot

dogs near the Fairmont at Gold Coast Dogs (159 N. Wabash) and America's Dog at the Navy Pier Food Court. Don't leave Chicago without tasting one.

Italian Beef

Our answer to the Philly Cheese Steak. Thinly sliced and simmering in spicy juices, Italian beef is generously plopped into an Italian bread (you were expecting matzah, maybe?), usually about 8" long. Most people add sweet peppers, but some do hot peppers. If you ask for it dipped, they then take the entire sandwich and dip it into the juices, allowing the bread to soak them up. You can ask for "a beef, sweet and dipped." You have to lean into the table to safely eat it, 'cuz it really drips. Don't wear a good shirt, and if you are wearing a tie, toss it over your shoulder. If you want it less messy, ask for it "juicy but not dipped," and they will just pour some extra juice over the sandwich. Portillo's (see above) does a good job of it, but also try Al's just down the block (169 W. Ontario). A short walk from Al's is Mr. Beef (666 N. Orleans), a favorite of Jay Leno's. Both Al's and Mr. Beef claim to be #1, so go to both and decide for yourself. Do lunch at Mr. Beef and then dinner at Al's, because Mr. Beef closes at 5. (It reopens at 10:30 on Friday and Saturday nights) A variation on the Italian beef is the combo, which adds an Italian sausage, for the indecisive. I don't deny it will sustain you.

Pizza

Yes, New York and Chicago pizzas are different. We won't get into which is better. We respect diversity and will not criticize people for liking their hometown pizza, even if it is greasy and tastes like cardboard. If you need something closer to New York pizza, order a thin crust. But don't be surprised if you can't fold it. We cut our pizza into squares. What? Cutting a circle into squares? We call it "party cut" and it is pretty much standard when you buy a whole pizza. People say Chicago is divided into Cubs fans and Sox fans. We are really divided into those who like the crust and eat their way around the pizza, and those who dislike crust and eat the middle pieces. A happily married couple has one of each.

The famous Chicago-style pizza is deep dish. Whether it was started at Uno's or at Lou Malnati's, or even at Gino's is irrelevant. Frankly, they are all made pretty much the same. Lots of dough on the bottom and the sides, then a layer of mozzarella and tomato sauce. Then come your toppings – pepperoni, sausage, green pepper and mushrooms being the most popular. Baked and served in a deep pan, this is a knife and fork meal.

As you walk down Ontario near Portillo's and Al's, you will see a huge sign that says "Original Gino's East." It ain't. The original Gino's was on Rush Street and it isn't anymore. However, Gino's East (160 E. Superior) opened later and got its name from being east (closer to the lake) of Gino's. That is the only connection between Gino's and Gino's East. You will find plenty of other Original Gino's Easts. Go for authenticity. The other two must-stops for tourists are Uno's and Due's, a block apart on N. Wabash at Ohio and Ontario, respectively. That block of Wabash is known as "Ike Sewell Drive" to honor the owner often credited with creating the deep dish pizza. (He was also an All-American guard for the UT Longhorns.) Uno's is now international, with stores in places like Kuwait, South Korea and Indiana.

If you want something totally different, try Chicago Pizza and Oven Grinder (2121 N. Clark). It is more like a pizza pot pie. Served in a bowl and then turned over. The restaurant is in a Victorian brownstone that was across the street from the garage where the St. Valentine's Day Massacre occurred. It is rumored that the house served as a lookout post for the gunmen.

Steak

Hog butcher to the world, Chicago was the home of the Union Stockyards until the mid-60's. (Remember reading *The Jungle*?) At the famous gate to the Stockyards was the Stockyards Inn, one of Chicago's original steak houses. Alas, both the Stockyards and the Inn are gone, but Chicago still has a tradition of great steak houses. Gene & Georgetti (500 N. Franklin) has been around since 1941 and continues to be family owned. It helps if you go there with one of their "regulars." Everyone is familiar with Morton's, which opened its original location in 1978 at 1050 N. State. It is now all over the world, in places such as Macao, Beijing and Indianapolis, but this is still a true Chicago steak house. The State St. location is still open, but if you want one closer to the Fairmont, the Morton's at 65 E. Wacker Place is just the other side of Michigan Ave.

Other uniquely Chicago venues are Mike Ditka's (100 E. Chestnut), Harry Caray's (33 W. Kinzie), Gibson's (1028 N. Rush), Chicago Cut (300 N. LaSalle), Chicago Chop House (60 W. Ontario) and, a relative newcomer, Prime & Provisions (222 N. LaSalle). The first three have other locations in the city, but the last three have only one restaurant each. Then there are chains that have had the audacity to think they can replicate the Chicago steak house. Well, they may be good, but if you are coming to Chicago for a steak dinner, go someplace authentic. Be prepared to order à la carte with side dishes big enough for at least two people. Go with a group so you can share several sides. And get the real experience – start off with a top shelf martini. You will be forgiven (even praised) if you take a pass on the after-dinner cigar. On the other hand, Prime & Provisions has a humidor and an outdoor cigar lounge. Remember, all Chicago restaurants are non-smoking, as are all public buildings in Illinois.

Cheezborger, Cheezborger, Cheezborger, No Pepsi, Coke, No Fries, Cheeps

Jim Belushi made The Billy Goat Tavern famous in the early years of Saturday Night Live. In 1934 William Sianis purchased the Lincoln Tavern across from the old Chicago Stadium. When a goat wandered in one day, Sianis adopted both the goat and his nickname, "Billy Goat." Legend has it that he placed a curse on the Chicago Cubs when they would not let his goat into Wrigley Field for a World Series Game in 1945. Going into Game 4, the Cubs were ahead of the Tigers two games to one. When his appeal to Cubs owner P. K. Wrigley was unsuccessful, Sianis reportedly said "The Cubs will never win the World Series so long as the goat isn't allowed in Wrigley Field." Well, you know the rest. I guess a Greek curse has a shelf life of only 70 years. While there are outlets in several locations around the city, including O'Hare and Navy Pier, the oldest is down on the lower level of Michigan Ave. at 430 N. Michigan. It used to be between the Tribune and Sun-Times buildings and would be a regular hang-out for pressmen in their newspaper hats and reporters like Mike Royko, but both papers are now printed farther west and Mike is no longer with us. Now you will feel right at home with the other tourists.

Ribs

Okay, here I have to be honest. If you have enjoyed ribs in Texas, Kansas City or St. Louis, don't go out for ribs in Chicago. Generally, they are not smoked or rubbed. And if they are, you wouldn't know it. Instead, they are typically thrown on a broiler with a lot of barbecue sauce. And they don't have a lot of meat on them, either. If you like gnawing on bones, and don't have bonding on your front teeth, you might like them.

Celebrity Chefs

Rick Bayless, of PBS's *Mexico: One Plate at a Time*, is probably our most recognizable restaurateur, and takes pride in using locally sourced ingredients. Topolobampo (445 N. Clark) is very upscale Mexican, serving five and seven course prix fixe dinners where you select from menu categories such as Vibrant, Unexpected and Luxurious. At press time, it was a semi-finalist in the James Beard Foundation's Outstanding Restaurant category, an honor won by Frontera Grill in 2007. Frontera, located at the same address, is more casual, but still many steps above your neighborhood Mexican restaurant. For quick service street food, step around the corner to Xoco (449 N. Clark, but you enter on Illinois St.). Fonda Frontera, in the Wicker Park neighborhood (1471 N. Milwaukee) is more of a neighborhood style restaurant, but a Mexico City neighborhood, not yours. In the west Loop, you can enjoy Baja style seafood at Leña Brava (900 W. Randolph) or go next door to Cruz Blanca (904 W. Randolph), a *cervercería* and *taquería*. Finally, you can enjoy Rick's food at Tortas Frontera as you fly out of O'Hare in Terminals 1, 3 and 5.

Stephanie Izard, the first woman to win Bravo's Top Chef, is one of Chicago's top chefs, too. Named one of Food & Wine Magazine's Best New Chefs in 2010, she won the James Beard Foundation Best Chef: Great Lakes Award in 2013. Girl & The Goat (809 W. Randolph) favors the adventurous diner, with menu items such as duck tongues, roasted pig face and confit goat belly. But you can also find delicious beef short ribs and braised pork shank. Across the street, you can go to Little Goat Diner and Bakery (820 W. Randolph) for traditional diner food such as corned beef hash, chicken pot pie, fried chicken and burgers, but also a sloppy joe made with goat. Her third restaurant is Duck Duck Goat (857 W. Fulton Market), which is Chinese cooking, with an occasional dish containing goat.

Tony Mantuano, who appeared on Bravo's Top Chef Masters, was named Best Chef: Midwest by the James Beard Foundation in 2005. His four-star Italian restaurant, Spiaggia (980 N. Michigan) is where Barack Obama celebrated his 2008 election victory. He now has another restaurant in the Modern Wing of the Art Institute, Terzo Piano (159 E. Monroe).

While not Chicagoans, Mario Batali and Fabio Viviani have a distinct presence in the city. Batali opened his combination international supermarket and dining venue, Eataly (43 E. Ohio). Viviani partnered with DineAmic Group (www.dineamicgroup.com), which operates steakhouse Prime & Provisions, to open the Tuscan taverna, Siena Tavern (51 W. Kinzie).

Restaurant Groups

If you are a successful restaurateur in Chicago, you don't stop with just one restaurant. The following list, while not exhaustive, should direct you to other great restaurants for you stay in Chicago.

Lettuce Entertain You Enterprises (www.leye.com) began with R.J. Grunts (2056 N. Lincoln Park West), which offered Chicago's first salad bar and is still in business across from the Lincoln Park Zoo. Lettuce now has over 100 restaurants nationwide. Its Chicago restaurants run the gamut from hamburger shops to several four-star restaurants that would be wonderful places to celebrate a special occasion, such as being admitted to the Academy. Everest (One Financial Place, 440 S. LaSalle) has one of the best views, facing west from the 40th floor above Chicago's financial center. Executive Chef Jean Joho presents an outstanding French cuisine with impeccable service. Tru (676 N. St. Clair) offers \$158 and \$125 prix fixe dinners in a room with contemporary decor. They also do a four course dessert later in the evening for \$40 per person.

Kevin Boehm and Rob Katz began BOKA Restaurant Group (www.bokagr.com) with Boka (1729 N. Halsted), a great restaurant with contemporary American cuisine. If you are catching a show at Steppenwolf or Royal George, it is just up the block. Included in BRG are the Stephanie Izard restaurants mentioned above.

Phil Stefani Signature Restaurants (www.stefanirestaurants.com) has grown beyond its original Italian restaurant identity. For the best view of the Chicago lakefront without having to worry about seasickness, go to Riva Crab House on Navy Pier (700 E. Grand).

Accomplished chef/restaurateur Michael Kornick teamed up with David Morton, whose father, Arnie, made the family name synonymous with steakhouses, to form DMK Restaurants (www.DMKrestaurants.com). Their crown jewel is mk The Restaurant (868 N. Franklin), with a nice seafood selection.

Other Favorites Not Elsewhere Classified

Tanta (118 W. Grand) is authentic Peruvian food and drink. Best to go with several people to share the small plates.

Bavette's Bar & Boeuf (218 W. Kinzie) is, as you might guess from the name, a steakhouse with a French influence. A large menu with several shellfish choices. A great hamburger, too, but don't leave without having the thick cut bacon with maple syrup and black pepper. It can be shared as an appetizer.

The Blanchard (1935 N. Lincoln Park West) is a classic brasserie in the chic Lincoln Park neighborhood. One of the hottest new restaurants in town.

Monteverde (1020 W. Madison) is chef Sarah Grueneberg's hot Italian restaurant in the West Loop. She rose from line chef to executive chef at Spiaggia, where she earned a Michelin star for three consecutive years. Watch the pasta being hand-made.

N.B. Most of the restaurants listed here accept reservations. In some case, they must be made well in advance. You should be able to find them and reserve on www.opentable.com. The restaurants are also listed www.yelp.com.

I welcome your feedback on any of the restaurants you visit, as well as suggestions for the next edition. Email me at simonarb@earthlink.net.

2017

"Where the Chicagoans Eat..."

By Rocky Perkovich

Inspired by Barry Simon's piece "How to Eat Like a Chicagoan," I have chosen a dining guide that will get you into some of our great neighborhoods and, in some cases, to great places to eat that the hotel concierge will most likely not recommend to you. In all cases a cab ride, except where noted, will be about \$10-15 one way and if you share the extra cost is \$1.50 per person. Finally, if it is a joint at which I have eaten, I so note. Enjoy!

WEST LOOP NEIGHBORHOOD

American Cuisine: Sepia, 123 North Jefferson, 312-441-1920. Excellent food with seasonal ingredients. Note: It is conversationally challenged. Reservations necessary.

Southern Cuisine: Wishbone, 1001 West Washington, 312-850-2663. Southern not Cajun however. Be sure to get the Andouille hash.

French Cuisine: La Sardine, 111 North Carpenter, 312-421-2800. Reservations essential

RANDOLPH STREET MARKET NEIGHBORHOOD

Probably, at least in terms of neighborhoods near the hotel, the hottest dining area in town.

Italian Cuisine: Nellcote, 833 West Randolph, 312-432-0500. Reservations essential. Also, next door at 116 North Green Street is RM Champagne a lovely champagne bar with small bites and a gorgeous outdoor area. Don't be dissuaded by the alley entrance. Reservations for both are essential

American Cuisine: Girl and the Goat, 809 West Randolph, 312-492-6262. Reservations essential

Asian Cuisine: Belly Q, 1400 West Randolph, 312-563-1010. Reservations essential

WEST TOWN/WICKER PARK NEIGHBORHOOD

American Cuisine: Ruxbin, 851 North Ashland Avenue, 312-624-8509. Reservations essential because it is small, very small. I personally thought it was over-rated but many people love it.

Vegetarian Cuisine: Green Zebra, 1460 West Chicago, 312-243-7100. Most restaurants have 1-2 vegetarian choices, Green Zebra is just the opposite - 1 or 2 non-vegetarian options. However, even the non-vegetarian will be happy with the vegetarian choices and the vegetarian will be very very happy. Reservations essential

Mexican Cuisine: Mexique, 1529 West Chicago, 312-850-0288. Don't be fooled however, it is Mexican fused with French elements. Very nice.

Flo, 1434 West Chicago, 312-243-0477. Little more traditional than Mexique and more Southwestern rather than Mexican.

Asian Cuisine: Thalia Spice, 833 West Chicago, 312-226-6020. Thai and Indian food.

RIVER WEST NEIGHBORHOOD

Italian Cuisine: Mart Anthony's, 1200 West Hubbard Street, 312-421-3477. A great and hidden little known gem unless you go to see the Bulls or the Hawks at the United Center.

Great homestyle Italian food. Nothing fancy. Just home made pasta and sauces and HUGE portions. Be ready to share to take it back to the hotel. When I eat here I feel as though I am visiting Grandma Cappocci's

La Scarola, 721 West Grand, 312-243-1740. Much like Mart Anthony's, but, in my view, not as good. Reservations essential

Piccolo Sogno, 464 North Halsted, 312-421-0077. Now this is the neighborhoods chic Italian place. Also, a lovely secluded garden. Reservations essential

NEAR NORTH/RIVER NORTH NEIGHBORHOODS

Italian Cuisine: Club Lago, 331 West Superior, 312-951-2849. Great little Italian place and, much like Mart Anthony's, just good home style cooking. Besides any Italian place where the two owners are Guido and Giancarlo has to be good, right?

Coco Pazzo, 300 West Hubbard, 312-836-0900. If you want your Italian a little more upscale this is the place. Also they have a fabulous antipasto table. If Chef Frederico happens by tell "Rocky Sent Me."

Pranzi, 434 West Ontario, 312-944-4340. A great place and my neighborhood hang out.

Expect huge portions of great homemade Italian food. Be sure to try any dish with Italian as theirs is homemade. Also, the menu is pretty eclectic because you can also get ribs, wings, and some Mediterranean inspired dishes (especially among the specials). Finally, excellent pizza (which I consider the best in town).

French Cuisine: Kiki's Bistro, 900 North Franklin, 312-335-5484. Classic French.

American Cuisine: Kinzie Chop House, 400 North Wells, 312-822-0191. Excellent chops and steaks in a smaller more intimate setting than many of the well known Chicago chop houses.

Tortoise Club, 350 North State, 312-755-1700. One of those bigger chop houses but not quite as well known or crowded as the others.

Farm House, 228 West Chicago, 312-280-4960.

Latin/Mexican Cuisine: Mercadito, 108 West Kinzie, 312-329-9555. Upscale and good Reservations essential

Carnivale, 702 W. Fulton, 312-850-5005. Similar to Mercadito.

Havana, 412 North Clark, 312-644-1900. Similar to the two above, but not as crazy with the crowds

Cafe Iberico, 737 North LaSalle, 312-573-1510. Excellent tapas and homemade sangria. Reservations essential.

Emilio's, 215 East Ohio, 312-467-7177. See Cafe Iberico. Closer to the hotel, but Iberico is much better and worth the extra cab fare.

Japanese Cuisine: Slurping Turtle, 116 West Hubbard, 464-0466. Reservations essential

NOTE: The Hubbard Street corridor from State street west and the one or two blocks just north or south are full of restaurants and you could just wander and pick.

American Cuisine: Hubbard Inn, 110 West Hubbard, 312-222-1331. Upscale bar food and good. Reservations essential.

Erie Cafe, 536 West Erie, 312-266-2300. Old school Chicago steak house.

NORTH MICHIGAN AVENUE/GOLD COAST NEIGHBORHOODS

American Cuisine: Purple Pig, 500 North Michigan, 312-464-1744. Great place for small bites and all things pork as well as others. Reservations essential. Nice outdoor area.

Tavern on Rush, 1031 North Rush, 312-664-9600. The outdoor area is great for people watching as it is part of what one Chicago reporter calls, the "Viagra Triangle." Reservations essential

Maple and Ash: 8 West Maple, 312-944-8888. What I consider the best steak in Chicago. Be sure to go to the third floor as the first floor is just a bar with small bites.

French Cuisine: Le Colonial, 937 North Rush, 312-255-0088. French with a Vietnamese twist. Reservations essential

Bistronomic, 1131 North Rush, 312-337-1131. Classic French. Be sure to try any of the crepes. Excellent.

CHICAGO'S LITTLE ITALY/UNIVERSITY OF ILLINOIS AT CHICAGO NEIGHBORHOOD

Note: This is going to cost a little more for the cab ride, maybe twice as much, but you will get great home style Italian comfort food and avoid the crowds. Also, I am positive the hotel concierge would never think to send you here.

Tufano's Vernon Park Tap, 1073 West Vernon Park, 312-733-3393. (Note: Credit cards are not accepted, but they have an ATM on site.

Bruna's 2424 South Oakley, 773-254-5550

La Fontenella, 2414 South Oakley, 773-927-5249