

Potlatch Schedule Quick Reference:

Friday

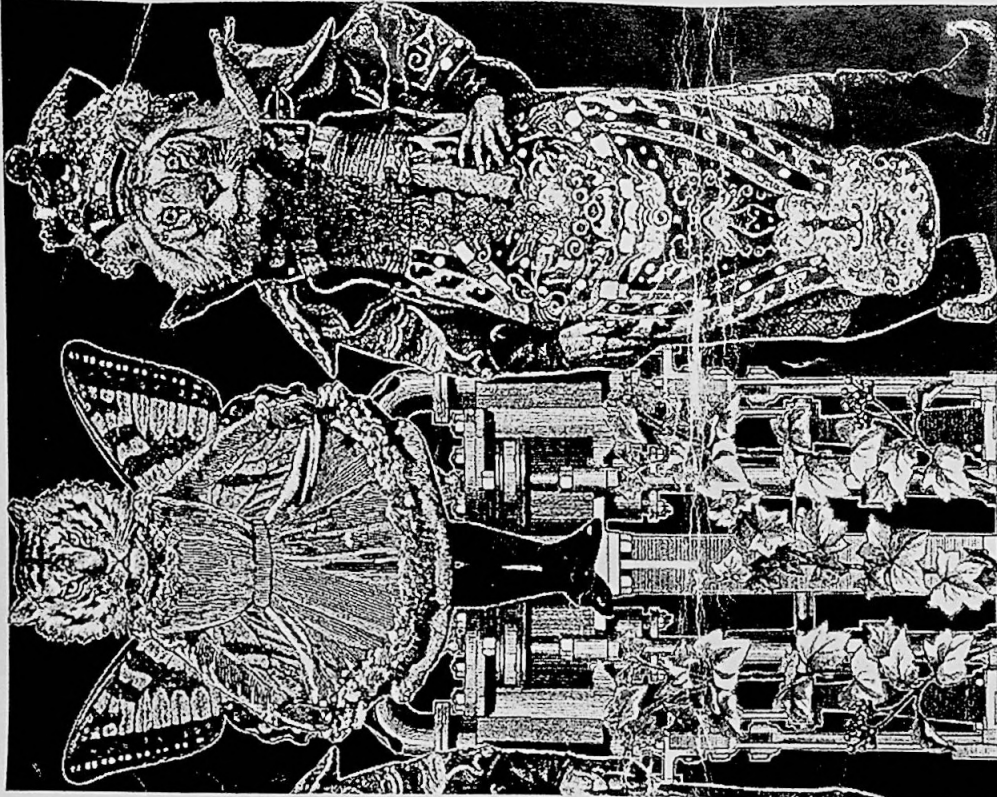
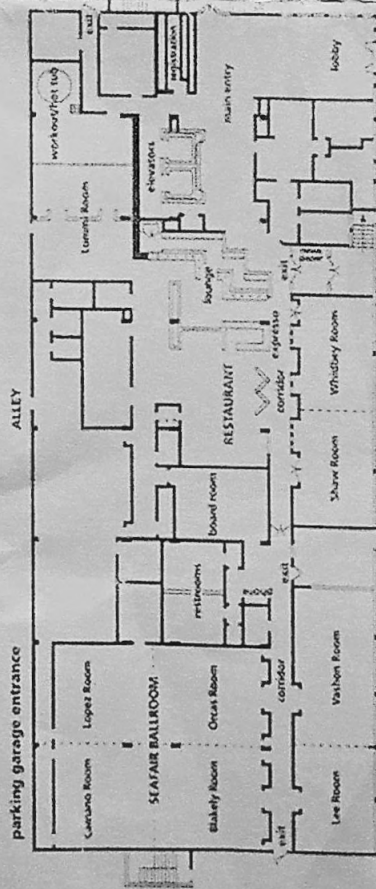
- 7:30 - 9:00 Discussion: Entry Points and Points of Contact
- 9:00 - 10:00 Luke & Julie's Cake in Hospitality
- 10:00 - Midnight Dance

Saturday

- 10-11 Panel: Are Science Fiction and Fantasy the Same Thing
- 11:15-12:15 Panel: Apocalypse Now - Welcome to the Dystopia they Used to Imagine
- 1:30-2:30 Panel: The Avram Davidson Treasury
- 2:45-3:45 Panel: The Evolution of Short Fiction
- 4-5 Panel: The Bleeding Edge - Tomorrow's Science, Science Fiction, and the Writers Who are Going There
- 7:30-8:15 Trivia Bowl
- 8:15-10 Auction

Sunday

- 10-11 Clarion 2005, Student Readings - in the small room behind the bar.
- 11:00-1:00 Banquet
- 1:00 2:30 Play: *Avramania!*



Potlatch 15

February 24-26, 2006
Seattle, Washington

Program Book Table of Contents



Potlatch Schedule Quick Reference	Cover
Hotel Map	Cover
List of Hours	Page 1
Message from the Potlatch Chair	Page 1
Hotel, Locations & Banquet	Page 2
Dealers Room, Hospitality	Page 3
Tiptree Bake Sale	Page 3
Potlatch Program	Page 4
Nanoprogramming	Page 5
The Play's the Thing	Page 5
Writer's Workshop	Page 5
Clarion West Scholarship Auction	Page 6
The Book Of Honor	Page 7
Treasure Haunting by Grania Davis.....	Page 8
Sidelights on Dr. Eszterhazy	Page 9
Restaurant Guide 2006	Page 11

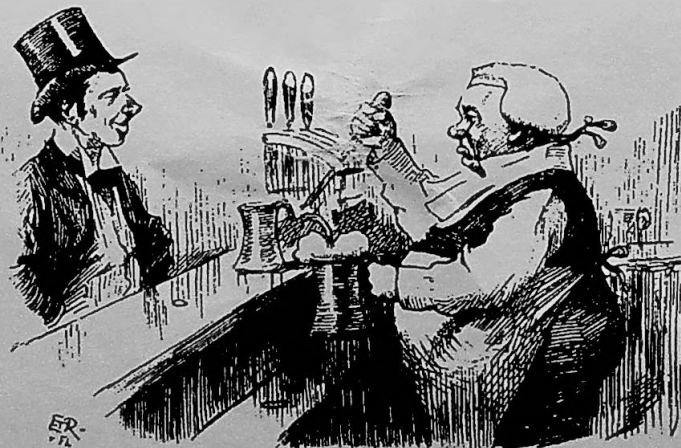
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Program Book edited by Stu Shiffman. Thanks to Mary Kay Kare for *poofriding*. ©2006 Potlatch 15

Potlatch 15 Committee

- Chair — Ulrika O'Brien
- Programming — Blunt Jackson
- Hotel — Suzanne Tompkins
- Registrar & Treasurer — Denys Howard
- Clarion West Auction — Kate Schaefer
- Writers Workshop — David Levine
- Dealers Room — Jerry Kaufman
- Hospitality & Web — Anita Rowland
- T-shirt Coordinator — Luke McGuff
- Tiptree Bake Sale — Andi Shechter
- Freebies and Donations — Marci Malinowycz
- Publications — Stu Shiffman (thanks to Mary Kay Kare)

<http://www.potlatch-sf.org/>



• Potlatch 15 • February 24-26, 2006 •

The West Coast Eating-Drinking-Talking-Exploring Literature-Focused SF Convention
• The Mirror of Literature, Amusement and Instruction •

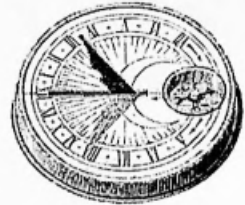
Registration Hours: Friday 3pm to 7pm
Saturday 9am to 6pm
Sunday 10am to 11am

You may pick up or purchase Potlatch t-shirts and banquet tickets at the registration desk.
Please buy your banquet tickets as early as possible!

Dealers Room Hours: Friday 12:00 Dealer's Room Open For Setup, for sales 4pm to 7pm
Saturday 10am to 6pm
Sunday 11am to 3pm

Hospitality Hours: Friday 3pm to Midnight
Saturday 8am to 8pm, FOOLSCAP-sponsored 9pm-Midnight
Sunday 8am to 11am, 1pm to whenever

Workshop Hours: Friday 4pm to 6:30pm (Boardroom)



Message from the Potlatch Chair (it's lovely, isn't it? it's an Eames) — Ulrika O'Brien

Really, y'all should just not make me write these bloody things.

*****begin bloody message from bloody chair*****

Don't you just start hearing the "adult voice" from the Peanuts cartoons when you see one of these Message-from-the-Chair things go by? Wahwahwawaahwaaahwah. Platitude, platitude, platitude; rhubarb, rhubarb, rhubarb. All the same stuff. In fact, I'm not quite sure why we need them at all, these capitalized, ex-cathedralized Messages, but my program book editor is breathing down my neck so here we go again, brace yourself Bridget.

And you guys, you don't need me to tell you that this finely crafted Potlatch we are all about to enjoy (or, more likely, that you already have enjoyed, some months back, and are only just now getting around to skimming the program book of before tossing same) was lovingly hand-macraméd by itinerant Belgian artisan conrunners out of the very finest marzipan-fed, certified organic, locally-grown, wide-wale alpaca suede for your delectation. So go forth, drink the wine, eat the cup, and inhale the fruity bouquet of purest science fiction. Also, spend money in the auction.

For that matter, as I have been saying for the entirety of my tenure, I'm not at all sure why this committee thinks they need a Chair at all, let alone me. They don't. They did all the work, and I got to socialize with them once a month and soak up the glory. That, and I get to draft yet another in a series of daft, pointless Messages from the Chair. Wait; Ah hah! I'm on to them now. Bastards. But I have plotted my revenge. First, I'm going to write nothing but nonsense. Second, I'm going to give them all the credit. So please thank them profusely for this convention (and, indeed, this message) at every opportunity. To help you in identifying them, look for the bright, cheerful scarlet letter P-for-Potlatch that they had all better be wearing. Meanwhile, please have fun, everybody. See you in hospitality.

Ulrika

Hotel

— Suzanne Tompkins

Where Potlatch is located: All of our space is on the first floor, down the corridor to your right past Hotel Registration.

Potlatch Registration: Just past the Restaurant/Lounge, to the right near the elevators.

Con Suite (Hospitality): We are using hotel function space – the Whidbey/Shaw Rooms located on the first floor, directly across from the Restaurant/Lounge.

Programming, the Dance, the Auction, the Brunch, etc.: Main Ballroom (or parts thereof): Seafair Ballroom — the farthest rooms down the long corridor, directly across from the —

Dealer's Room: Vashon/Lee Rooms

Restaurant/Lounge Hours:

Brella's, which used to close in the afternoon, is now open all day, except on Sunday and Mondays when they close early.

Tues-Sat: 6:30 am- 10:00 pm
Sun-Mon: 6:30 am- 2:00 pm

Note: There is a limited menu available in the Lounge on Sunday and Monday when the Restaurant is closed (see note below Lounge).

Lounge: 7 Days: 11:00 am-11:00 pm

Please note this change from previous years – due to a recent change in Washington State smoking laws, all restaurants, lounges, any public spaces are now non-smoking. On one hand, we cannot use the Lounge as a de facto smoking area, but on the other hand, we can use the small room behind the Lounge (the Lummi Room), when available, for various things such as nanoprogramming, because it will no longer be filled with smoke!

Banquet

Our Banquet is on Sunday starting at 11am. Tickets are \$22.00 and may still be purchased at Registration if there are any left. This is our one opportunity for everyone at the con to get together in the same place at the same time and we encourage you to attend.

This year we are having a fabulous Pacific NW Buffet:

- Local baby greens with raspberry-hazelnut dressing
- Oregon Shrimp Louis salad (not a pasta salad)
- Braised lentil-3 bean salad
- Yakima Red and Golden Delicious apple salad
- Alder smoked and grilled Pacific salmon
- Mediterranean pasta (fresh veggies, plum tomato sauce, Kalamata olives, feta)
- Garden vegetables
- Scalloped potatoes gratinee
- Focaccia bread
- Washington berry cobbler
- Coffee/Tea
- Beverages from the Bar may be ordered from the wait staff, if you are so inclined.

IMPORTANT: Food and beverages from our Hospitality Suite (or from your room, for that matter) may not be taken into ANY other hotel function space. This means Programming, Dealers Room, Lobby, etc. Potlatch will be fined if this happens, so please help us. Beverages and food purchased from the hotel restaurant and lounge may be taken, apparently, anywhere.

Potlatch 15 Dealers Room

— Jerry Kaufman

As always, we're pleased to present Potlatch attendees with a Dealer Room stuffed with the finest book dealers in the Pacific Northwest, and a little bit more. You'll be able to find bargain used books, current mass market and trade releases, imported and collectible editions, and the complete catalogs of several leading small presses – and look good doing it.

Here's the lineup:

- **Aqueduct Press**
- **A Sense of Wonder Books**
- **B. Barrett Books / WYSIWYG Books**
- **Book Universe**
- **Fairwood Press / Talebones Magazine**
- **Lady Jayne's Comics and Books**
- **Wrigley-Cross Books**
- **Lioness: ornament for people and places**

Special Announcement: Tachyon Publications is sponsoring a signing of the *Tiptree Memorial Award Anthology #2* on Saturday at 5 pm, featuring L. Timmel Duchamp, Eileen Gunn and Debbie Notkin. Look for it at the Wrigley-Cross Books table.

Potlatch Hospitality

— Anita Rowland

The hospitality area (aka con suite) at Potlatch is the crossroads, the heart of the con. If you want to find a con member, this is a good place. If you don't know many con members, volunteering here will get you acquainted with folks quickly! This year at the Executive Inn, it will be close to the main programming area, so very convenient. We'll be holding special food events at various times because the hotel likes it like that. I plan to make it cozy and flexible, with refreshments and tasty beverages. Toys, too!

The whole hotel has Wi-Fi, so bring your laptops.

Tiptree Award Bake Sale

— Andi Shechter

The Tiptree Bake Sale returns! This year at Potlatch, we'll be hosting a Tiptree Bake Sale on Saturday afternoon. The proceeds from these events support the James Tiptree, Jr. Award – “an annual literary prize for science fiction or fantasy that expands or explores our understanding of gender” (see <http://www.tiptree.org/> for information.)

The sale will take place Saturday afternoon in the Hospitality area (AKA Con Suite). The items will be very reasonably priced and all the money goes directly to the Tiptree Literary Award Council. Plan to come by and buy. While you're there, pick up a Tiptree Award Consideration Form (we'll print off some of the on-line forms for you to take away). Get a tattoo that shows you're a member in good sitting of the Secret Feminist Cabal! (Non-permanent, available at the bake sale!)

We'll have anything from candy and cookies to cakes, cheesecakes, and savory nibbles. And remember, any baked goods or sweets that are consumed in a good cause contain no calories. It's one of the unwritten rules. Oh, wait, I just wrote it. That's okay, you can still believe it. Would I lie to you about something so important?



Potlatch Program

Friday

7:30-9:30 **Discussion: Entry Points and Points of Contact**

What was the first work of science fiction or fantasy you read? What made you a fan? We will discuss our earliest favorites from back then as well as what kinds of books bring in new readers now. Undoubtedly one prominent author familiar to many young fans of yore was Andre Norton, whom we will honor as part of this discussion.

Moderator: Debbie Notkin

9:00 - 10:00 **Luke & Julie's Cake in Hospitality**

10:00 - Midnight **Dance** – DJ: Andy Hooper

Saturday

10:00-11:00 **Are Science Fiction and Fantasy the Same Thing?**

Are science fiction and fantasy bundled together for marketing purposes--a strange Frankenstein hybrid concocted in the backroom labs of the New York publishers--or is there some essential connection between the two? We analyze the history of these two genres, their interconnections, what sets them apart, and what similarities draw them together. We reserve the right to consider other related forms such as alternate history, historical fantasy, magical realism, and the like.

Panel: David Bratman, Linda Deneroff, and G. David Nordley

11:15-12:15 **Apocalypse Now: Welcome to the Dystopia They Used to Imagine**

Political deterioration, environmental collapse, the end of oil, fascism creeping into democracies, the rise of the omnipotent corporations... is this the beginning of the end that the gloomier prophets of science fiction have predicted? Or is the boundless creativity of human invention bringing us to the brink of a global golden age?

Panel: Liz Henry, Jack Bell, Andi Shechter, and Elise Matthesen

1:30-2:30 **The Avram Davidson Treasury**

In which we discuss, analyze, and learn more about the life and works of Avram Davidson, author of this years Book of Honor: *The Avram Davidson Treasury* edited by Grania Davis.

Panel: Grania Davis, Eileen Gunn, Andy Hooper, and Dawn Plaskon, Moderator

2:45-3:45 **The Evolution of Short Fiction**

Once upon a time, short fiction was the premier vehicle for the genre. Magazines thrived, and produced riches of brilliant and bold ideas, while only a few books came out each year. Now, the top-tier magazines are in a slow decline, while SciFiction — the top paying market for science fiction — has shut down completely. Subscription numbers for the "big three" are negligible. Yet more new writers are producing more innovative new short fiction every year. Gardner Dozois has declared this the golden age of the short story. How is the nature and the role of short fiction changing?

Panel: L. Timmel Duchamp, Ellen Klages, David Levine, and Tom Whitmore

4:00-5:00 **The Bleeding Edge: Tomorrow's Science, Science Fiction, and the Writers Who Are Taking Us There**

Science Fiction is often thought to be about the future. It has been popularly observed that the reality of contemporary scientific theory is in many ways stranger than anything imagined by writers, and in many respects science is becoming less and less accessible to those of us without advanced and specialized education. What writers are rising to this challenge? How is the genre addressing the future, and what is the future of the genre?

Panel: Nisi Shawl, Joel Davis, and Blunt Jackson

7:30-8:15 **Trivia Bowl**

8:15-10:00 **Clarion West Auction**

Sunday

10:00-11:00 **Readings by Clarion West (2005) Graduates**

Cat Rambo, Rachel Swirsky, Heather Lindsley, and Katie Howenstine, all graduates of the 2005 Clarion West Writer's Workshop will read from their work.

11:00-1:00 **Banquet**

1:00-2:30 **Play: *Avramania!***

Nanoprogramming

The heart of Potlatch is sharing - an exchange of our wealth ... wealth of ideas, of experience, of tastes and knowledge. Fun things happen when people who love speculative fiction get together and share the stuff that they get excited about -- talk about SF, talk about technology, sample scotch, or share an interesting meal. To help that fun happen, we have nanoprogramming. Nanoprogramming is an excuse to get together, swap book lists, break bread, or go on an expedition. Here's how it works: fill out a sign-up sheet in the Hospitality suite. Provide a time, a meeting place, and a catchy title, as well as a brief description of your event, at the head of the sheet. Sign yourself up for the event. Post your nanoprogram item on the bulletin board we provide, and then at the designated time and place, meet up with your group, and go to it! Or, sign up for somebody else's nanoprogram. Or do it all! What sort of event makes good nanoprogramming? Whatever you think Potlatch people will want to do or talk about. Something that sounds really cool to you is usually a good place to start. Past nanoprograms have included a Saturday mystery discussion breakfast, a visit to a robotic wine bar, a scotch tasting, expeditions to local museums, bookshops, and dinner outings for fans who hang out in the same online spaces. This year we'll be trying out a Writing Date - an hour for writers to sit together in a room and write, 'cause sometimes what you really need is peer pressure to make you do it. Call it PoFiWriHo, if you like. So, what should be in the nanoprogram? You decide. The only limits are your imagination and your stamina. And Washington State, and local ordinances, of course...

The Play's The Thing

(Andy Hooper, playwright, director and producer — the Orson Welles of North American fandom — has been in seclusion working on his latest epic. Rumors have been circulating of, variously, a Broadway-style fan musical adaptation of Jack Williamson's *The Legion of Space*, the CGI anime of John Brunner's *The Shockwave Rider*, a setting in blank verse of Philip K. Dick's *A Scanner Darkly* and the long-awaited Kabuki version of *The Walt Willis Story*. Now, all can be revealed! — Stu Shiffman)

Avramania! A Reader's Theater Production for Potlatch. A reader's play in one act by Andy Hooper.

Avram Davidson's short stories have a powerful effect on their readers, but can they affect the nature of reality as well? When a group of fans spends a whole year reading the same anthology, they notice disturbing parallels in "real life" - self-replicating bicycles, alien dentists and clairvoyant beans are just the beginning. Didn't Borges have something to say about this?

Writers' Workshop

— David Levine

One of our Potlatch traditions is to hold a "Taste of Clarion West" workshop for writers, and this Potlatch is no exception. This year's workshop includes five participants from as far away as Maryland, and features pros David D. Levine and L. Timmel Duchamp. All participants sent in their manuscripts in advance, so if you're just reading this now it's too late for you to participate in this year's workshop. But there's always next year!

Why do people participate in a writers' workshop? It seems like a lot of work -- you have to finish a story, polish it, send it out, and be prepared to hear honest criticism from writers both new and experienced. You also have to critique a bunch of other manuscripts.

Why would anyone want to do so much work, and show up early, rather than just attending the convention?

Well, there's a lot to be learned from participation in a writers' workshop. Participants get feedback on their story manuscripts, of course; convention workshops are often the first place where beginning writers get a reaction to their story from someone other than a friend or relative (or an editor who only sends a form rejection letter). They also get a variety of critiques, from both beginning and experienced writers, who bring different perspectives and prejudices to the work. It can be an eye-opening experience.

The other major reason to participate is the opportunity to do critique. The act of critiquing someone else's manuscript, and hearing what other people thought of the same manuscript, can tell you a lot about what does and doesn't work in a story, and why. Critique can help you develop an editor's eye, and help you to spot problems in your own work.

Finally, workshop participants get to meet and talk with other writers on an equal footing. Many a writers' group, and many a friendship, have been founded at convention writers' workshops. Workshops are also often an introduction to SF fandom for writers who've never ventured to a convention before. (Mwah hah hah...)

If you have any questions about the workshop process, feel free to talk to me at the convention, or send me an email (dlevine@spiritone.com).

Clarion West Scholarship Auction at Potlatch 15 — Kate Schaefer

This year's auction will be a whooping, hollering, chocolate-eating orgy of intemperate purchasing and swooping down on bargains in support of deserving students of writing. And it will all take place on Saturday, Saturday, Saturday! No waiting until Sunday to satisfy that jones for cool stuff!

During Saturday programming, you'll be able to browse auction items. A lot of stuff will be available for quick sale, right away during the 15-minute breaks between panels. Quick sale paperbacks are priced at \$1 each, quick sale hardbacks at \$5 each, oddball stuff as marked. Check them out during the panels, but please keep the conversation to a minimum and wait for the breaks to make your purchases.

The auction features rare books, autographed books, and rare books in waiting, proofs, cool old fanzines (*Fan-ettes* from 1947, a *Fancylopedia*, the program book from Corflu 1, non-*Ansible* Langfordiana), an astonishing feathered headdress made by Lauryn MacGregor, lap blankets and books to read while bundled up in them, both made by Vonda McIntyre, art by Margaret Organ Kean, an assortment of amusing T-shirts, a copy of a letter from Robert A. Heinlein to Larry Niven and Jerry Pournelle critiquing the novel that became *The Mote in God's Eye*, Delany manuscripts, and a vast array of other cool stuff.

Do bid on the objects that interest you. We know that there won't be enough time to sell everything, and we use the bidding process as a way to gauge interest. Items with multiple bids, intrinsic interest, or great amusement value will go to the voice auction on Saturday evening, at about 8:15, after the Trivia Bowl.

Cash, checks, and credit card will all be accepted. All proceeds will go to the Clarion West Scholarship Fund to help aspiring writers attend the Clarion West Writers Workshop. Clarion West is currently accepting applications for the 2006 workshop. More information is available at the Web site, www.clarionwest.org.

Many thanks to Vonda McIntyre, Andi Shechter, Blunt Jackson, and Ulrika O'Brien for helping catalog. Another set of thanks to Debbie Notkin, Janice Murray, Doug Faunt, Karen Schaffer, Ruth Sachter and Berni Phillips for tending the table during the day; to auctioneers Tom Whitmore, Jerry Kaufman, and Ellen Klages; to auction cashiers Jane Hawkins, Peggy Rae Sapienza, and Dawn Plaskon; and to auction runners spontaneously recruited on site.

"Give me an underground laboratory, half a dozen atom-smashers, and a girl in a diaphanous veil waiting to be turned into a chimpanzee, and I care not who writes the nation's laws." — S.J. Perelman

For Your Travel Pleasure:

There is **free travel** on the Metro buses while in the downtown core (the hotel is just outside the zone, so you pay when you get on). There are also a number of taxi companies, as well as a hotel shuttle to downtown. Ask at the front desk.

Pike Place Market and Downtown: Buses (i.e. the 16, 358, etc.) may be caught at Fifth Avenue and John Street. Fare is \$1.25 (\$1.50 during peak hours). Schedules should be available. Get off at Fifth & Pike Street, and walk approximately 0.2 miles right to the Market. Have fun, squeeze fruit, nosh, dodge flying fish, and browse the crafts and shops. (The Seattle Art Museum downtown is currently closed for renovation).

The Seattle Aquarium: Down the Pike Street Hillclimb to Pier 59 on the Waterfront at 1483 Alaskan Way. Get face-to-fin with marine life and discover the natural wonders of the Puget Sound. Fish, seals, sea otters and all the usual suspects for the Northwest. February 18-26 is **Octopus Week!** The gate will be open daily 10am -5pm with the exhibits closing at 6pm.

The International District (Chinatown): It's the Year of the Dog. Nize doggie! A number of buses can take you over there. Consult the schedules. Shops, restaurants, the Wing Luke Asian Museum, the Iwajimaya Supermarket and more plus.

The Book Of Honor — Jerry Kaufman

By selecting *The Avram Davidson Treasury* (Tor 0-312-86729-8, Oct 1998), edited by Robert Silverberg and Grania Davis, as our Book of Honor, we're paying special attention not just to a book but a career. The Treasury includes Davidson's best known stories from each decade of his writing life as well as lesser-known but equally evocative tales.

There's "The Golem," "Help! I Am Dr. Morris Goldpepper," "Or All the Seas with Oysters," "The Sources of the Nile," "Manatee Gal Won't You Come Out Tonight" — to name the best known and most obvious.

There's also the sweet and paranoid nostalgia of "Take Wooden Indians;" the strange Dr. Eszterhazy adventure of "Polly Charms, the Sleeping Woman;" or the appreciation and parody of ethnic tradition and rivalry of "The Slovo Stove".

What do we like about Davidson's work? Among his virtues we find his way of telling a story from within the viewpoint of his characters, drawn from many levels of society; his subtle and slantwise approach to the point of his tales, often leaving the revelation just beyond the last sentence; his love of historical and suggestive detail; his accuracy and precision in capturing the rhythms of speech; his way of using standard genre materials to his own unique ends; even his distrust of modernity and nostalgia for earlier eras that, for him, maintained the truth of individual accomplishment.

You can find some of the stories in other collections or, if you're a collector, in their original appearances. But that won't get you the gestalt of this gathering or the wealth of forewords and afterwords that Silverberg and Davis wrote themselves or garnered from other writers. If you want to buy the book itself, try the usual on-line suspects. You can also learn more about Avram Davidson himself at Henry Wessels' website, www.avramdavidson.org.

It appears that *The Avram Davidson Treasury* went out of print in the US some time in 2005. If you haven't gotten a copy yet, and would like to, multiple used copies appear to be available through <http://www.abebooks.com/> and also through www.amazon.com. It looks as if new copies of the trade paperback may still be available through www.amazon.co.uk. (N.B. that shipping times will vary by vendor.)



All a publisher has to do is write cheques at intervals, while a lot of deserving and industrious chappies rally round and do the real work." — P. G. Wodehouse, *My Man Jeeves* (1919)



Treasure Haunting

By Grania Davis

It all began on Christmas Eve in the mid-nineties, at the home of beloved fans Pat and Dick (now dearly departed) and Marie Ellington. Avram had recently passed on, and I was talking with Bob Silverberg about putting together a collection of Avram Davidson's short stories. I had never edited a book before, and wasn't sure how to proceed. Bob thought a story collection by a dusty dead author would be a hard sell, but he was willing to help the project along, if I did all the "donkey work" (as Judy Merrill called it).



I looked through the stories, and discovered that just the award winners and nominees would fill an entire book. I truly had a treasure trove on hand. My then agents put me in touch with Peter Crowther, who was then at White Wolf publications. Peter asked if I could come up with some introductions. That's when the idea clicked. Maybe I could get an introduction from Avram's many friends for every single story, and create a book that wasn't merely a collection, but a memorial event.

How would I track down Avram's author friends? Voila, he had left a well-organized address file, with many of the cards clearly marked as "friend." With Bob on board for gravitas, advice, tea and sympathy, I began to contact the Great Names (and not so great) of SF. I sent along the story list, and asked everyone to pick a favorite story to introduce.

The response was exciting. Indeed, the most exciting thing about this book (in a field filled with exciting books) was the enthusiastic and generous response from all the contributors, and later from reviewers and readers. The Treasury seemed to create a new genre of published memorials that grows increasingly important as our best and brightest pass away, alas.

The response was so enthusiastic that more stories were added (from Best of Year anthologies), and more contributors were drawn from the Avram Davidson topic on the late lamented online Genie, and elsewhere. Eventually The Treasury became so big and complex that White Wolf couldn't handle it, and dropped the project.

Disappointment, dismay, dejection! If I couldn't get The Treasury published, how could I get any of Avram's posthumous books into print?

Tor to the rescue! At a World Fantasy Con in London in the later 1990s, Teresa and Patrick Nielsen Hayden informed me that they had decided to publish the book, because the contributors were all "right there in the box." Oh frabjous day!

The Treasury became the memorial event that I'd hoped for, and more. The reviews were terrific. It won the Locus Award for Best Collection, and was nominated for the World Fantasy Award. Readers seemed to love it, and autograph seekers got busy tracking signatures from all the contributors (I wonder if anyone has succeeded?). Best of all, The Treasury created the momentum for the publication of Avram's other posthumous works (and wow, did I get a crash course in editing!). In Taoism, the highest achievement is to create an immortal. The Treasury immortalized Avram's work.

Now The Treasury has been selected as the Book of Honor at Potlatch 15. This pleases me a great deal because Potlatch has become one of my favorite cons, with its friendly, inclusive, literate and conversational tone. (Not to mention the chocolate fondue!) I'm so sorry I can't be there (Hi! to Eileen and John, Andi, Jessica, Eleanor, and all my other N'west pals, I'll miss seeing you all).

In fact I'm still bouncing off the stimulating conversations from last year's Potlatch in San Francisco, where the Book of Honor was Philip K. Dick's *Scanner Darkly*. This summer I did a major project, sorting through the Avram Archive before sending his papers to the Texas A&M University library. During this process I came across a letter from PKD himself describing the writing of *Scanner Darkly*! Goshwow, why didn't I find that letter last year? Where is my time machine when I need it? I don't have publication rights to Phil's letters, so I still need to figure out how to share it with the assemblage. Stay tuned. The virtual conversation will continue until the next time Potlatch returns to my neighborhood.

Cheers – Grania Davis

Sidelights on Dr. Eszterhazy and the Singular Case of Miss Polly Charms

By Stu Shiffman

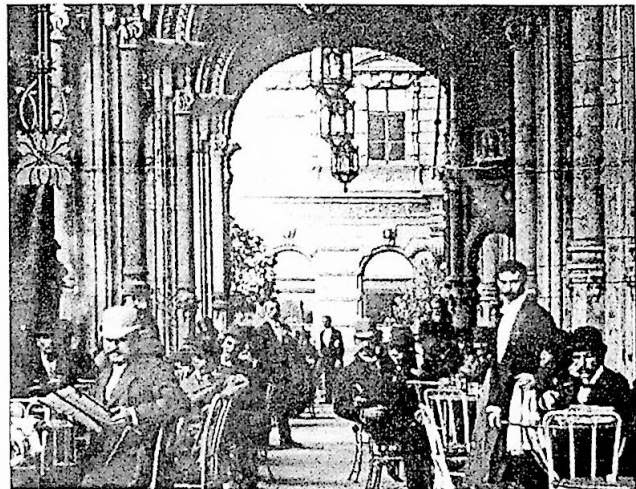
"Topsy-turveydom is, I repeat, no laughing matter." Israel Zangwill, *Without Prejudice* (1896)

It is impossible to select a favorite among the wonders created by Avram Davidson. However, I must say that one of Avram's series has a special place in my heart: that of the enquiries of Dr. Engelbert Eszterhazy of the Triune Monarchy, fourth-largest empire in Europe and intimidator of Graustark and Ruritania. This series is represented in *The Avram Davidson Treasury* by "Polly Charms, the Sleeping Woman," a 1975 Nebula finalist, which lost to "San Diego Lightfoot Sue" by Tom Reamy. I was mesmerized when I read it the first time, in *F&SF* in 1975.

I remember, when I visited Madame Tussaud's on Baker Street so many years ago, seeing the figure of a Sleeping Woman. This "Sleeping Beauty" was portrayed asleep on a couch, one arm flung up and her tiny feet just protruding from beneath her pale pink taffeta gown, and her chest rose and fell, as if she were breathing. I found it particularly arresting, giving a *frisson* of the weird. This is the very first Madame Tussaud's figure, reputed to be of Madame du Barry, mistress of Louis XV. It is cast from the mold originally made by Madame's mentor Dr. Philippe Curtius in 1765. Marina Warner writes in her essay on Madame Tussaud's "Sleeping Beauty" display, "Wax preserves by sealing matter from air, so the very substance can be understood to bring about imperishability, to stall the passage of time, and prevent its marks." Warner further remarks, in reference to mesmerism, "It would be interesting to explore the evolving ideas about sleep and dream states in the period when waxworks became popular." Daniel Newton Tiffany, commenting on Warner's remarks in his *Toy Medium* (2000, University of California Press), writes: "While it would no doubt be interesting to consider the waxwork as an emblem of the psychology of mesmerism, the Sleeping Beauty in Madame Tussaud's museum, regarded as an automaton, might be viewed as emblematic of the *physics* (and the physiology) of animal magnetism." Had Davidson ever seen this figure in person or in photographs?

Ah, but think of the Triune Monarchy of Scythia-Pannonia-Transbalkania... a wonderland of a tossed salad of a Balkan land that might have been, the magical alternative to the entirely too dreary Austrian-Hungarian Empire.

It's all quite gone now, subsumed in the swarming mass of ethnic self-determination after the Great War and the death of King-Emperor Ignats-Louis I. For me, however, it's always 1895, and I'm ready to call at number 33, Turkling Street in Bella; the home of Dr. Engelbert Eszterhazy, Doctor of Jurisprudence, Doctor of Medicine, Doctor of Philosophy, Doctor of Literature, Doctor of Science, et cetera. Lemkotch the porter will let me in, Herrekk the Mountain Tzigane will take my hat and ulster, the Imperial Tokay is in the glasses, Frow Widow Orgats will make her cheese dumplings and a strange and curious series of events will begin. Commissioner Lobats is at the door.



Just last week, I was talking with my faithful companion, Andi Shechter, and other friends and mentioned that something gave me "joy in my lower intestine!" I had to explain that I was channeling an Avram Davidson story, one of the Eszterhazy series:

Sour cherries are believed to be good for the lower intestine. In Poposhki-Georgiu the lower intestine is regarded as the seat of the deeper emotions. "When my best mule broke his left foreleg," one might hear it said, "it felt like a Turkish knife in my lower intestine." -- from "The Church of Saint Satan & Pandaemons," *The Enquiries of Dr. Eszterhazy*

The Land that Time Forgot

What is Scythia-Pannonia-Transbalkania? What an amazing assortment of obsolete geographical and ethnic titles and localities! First, it is a fractured reflection, seen through a glass darkly; it is an Avramization of that once-upon-a-time country, the Dual Monarchy of Austro-Hungary. Obviously, Scythia maps to Austria, Pannonia to Hungary, and Transbalkania to Galicia, Bohemia, and the south Slav lands. Yes, the Triune Monarchy is the not so bizarre version of the Hapsburg Empire, aggregated through centuries of dynastic marriages and absent-minded acquisition. It was a world of a

dozen ethnic groups co-existing in a complicated *mélange*, a multi-ethnic stew, in a multi-linguistic empire in the heart of Europe. An aged monarch ruled over a calcified bureaucracy that could not embrace anything that didn't have centuries of testing. The Heir, whether the Crown Prince Rudolf (dead in mysterious circumstances with his mistress in 1889) or the late Archduke Franz Ferdinand (before he was a band; the Imperial heir whose own death triggered the trauma of the Great War that forever doomed his society) was beloved as long as he remained the Heir. Class and religious conflict permeated daily life in a genteel, glittering sophisticated world (at least in the principal capitals) where every burgher had a chance to make it to the top, if the strictures of a class-bound society didn't get in his way. The comic opera military existed more to weld and to meld the differing ethnic groups than to fight foreign wars.

The capital city of Bella is therefore an alternative version of Vienna, with all the richness of a big capital's culture. I recommend reading two books: *A Nervous Splendor: Vienna 1888-1889* by Frederic Morton and *Fin-De-Siecle Vienna: Politics and Culture* by Carl E. Schorske. I also recommend *A Sailor of Austria: In which, without really intending to, Otto Prohaska becomes Official War Hero No. 27 of the Habsburg Empire* (and its sequels) by John Biggins, a wonderful historical novel series about an Austro-Hungarian naval officer and submariner, the Czech Otto Prohaska.

There's always been a fascination in the West about the East, the teaming heterogeneity and exotic pockets of cultures. In *Dracula*, in Jonathan Harker's description of his journey to Transylvania, there is a sense as he crosses the river Danube that a demarcation has been passed into a new world. Harker, and presumably his English reader, perceives this exotic land and the perplexing behavior of its inhabitants as a cryptic spectacle and constantly compares the unfamiliar, barbaric East with his native, civilized West. Harker contrasts the world of modern Western Victorian rationality with Eastern survivals of medieval and pagan superstition.



It is this now retro-historical fascination that Davidson recreates with the Dr. Eszterhazy series, that Central and Eastern European *fin de siècle* milieu suspended between Victorianism and Modernism; and in the dark corners, one caught up with ancient survivals of things pre-Enlightenment and even pre-Medieval in nature. What science there is that more typical of Mary Shelley's *Frankenstein* (1818), in which Enlightenment science serves as a kind of semi-rationalized, and therefore more credible, Gothic magic. Davidson loves those dark corners, the obscure knowledge and weird twiddly bits of the old times. Mix that fascination, seen often in his other works, including many in the *Treasury*, with his wealth of talent and in a cauldron boil. It delivers the continuum of Rudolf Rassendyll with a bit of hocus-pocus thrown in. It is the romance of the Orient Express mixed with *The Magician of Lublin* by Isaac Bashevis Singer, the world of Tevye the Milkman with that of Sherlock Holmes and Dr. Thorndyke. It is Kafka and Chekhov with dollops of S. J. Perelman. The Triune Monarchy is an Atlantis of the Balkans. We see again in this series that Davidson was equally comfortable in the tropes of the mystery genre and in the Victorian period.

The Loyal Oath, ladies and gentlemen; to His Most Serene and Apostolic Majesty, Ignats Louis II, Holy Roman Emperor of Scythia, Apostolic King of Pannonia, and Basha of Transbalkania! *Three rousing cheers!*

“Doctor Eszterhazy is a loosely disguised Avram Davidson, but a Davidson with the money to follow his interests without needing to kowtow to editors, the connections to enable him to travel widely and meet all types of people, and the wisdom to solve problems while staying modestly in the background. Scythia-Pannonia-Transbalkania is a wonderfully crazy place, full of people who survive through complex compromises and gimcrack arrangements. Davidson writes about Scythia-Pannonia-Transbalkania with such affection and detailed knowledge that he seems to have felt it to be the country that America should have been.” — Bruce Gillespie, “Rounding Up The Shaggy Dogs: The Short Stories Of Avram Davidson” (scratch pad no. 42, 2001)

Here's an Od thing: Baron Karl Ludwig Freiherr von Reichenbach (1788-1869) in his 1850s *Researches on Magnetism, Electricity, Heat and Light in their relations to Vital Forces*, gave the name *Od* to a hypothetical force that pervades all nature, manifesting itself in certain persons of sensitive temperament (streaming from their finger-tips), and exhibited especially by magnets, crystals, heat, light, and chemical action; it has been held to explain the phenomena of mesmerism and animal magnetism. It took its place in the 19th century as one of many proto-scientific ideas leading towards a unified theory of vitalism. Von Reichenbach, a noted chemist, metallurgist and natural philosopher and discoverer of kerosene, paraffin and phenol, coined the name from that of the Norse god Odin.

Restaurant Guide 2006:

Edited by Stu Shiffman (with thanks to Marci Malinowycz, Ulrika O'Brien, Jerry Kaufman and Suzanne V. Tompkins. Thanks are also due to Mary Kay Kare and Andi Shechter for proofreading).

Don't be afraid to ask locals for recommendations, browse the file of menus assembled by Marci, or try something new. Someone is sure to organize field expeditions to some favorite outside the immediate area (the International District, West Seattle or further afield). Restaurants are listed in order of distance from hotel. *The smoke is now verboten according to latest Seattle law.*

Brella's Restaurant & Lounge The hotel restaurant, serviceable and convenient.

McDonald's 222 5th Ave N, Seattle, WA 98109. You know it and it's there. *Accessible*

Turntable Restaurant at the Experience Music Project 325 5th Ave N, Seattle, WA 98109 (206-770-2777) Located inside the Experience Music Project/Science Fiction Museum, Turntable Restaurant is a "trendy and chic" family style restaurant. OK, it's visually interesting, and the food is credible and edible: American cuisine with steaks, pork, chicken and seafood entrees. A wide selection of appetizers, salads, soups, sandwiches, burgers, side dishes and desserts complete the menu. They have a full bar. "Turntable was terrific regional American food." — Nancy Leson, *The Seattle Times*. 11 a.m.-10 p.m. Sun.-Thu., 11am-11pm. Fri. and Sat. Hours vary seasonally. **Liquid Lounge:** Happy hour weeknights 4-7pm. *Accessible.*

"Seattle Center House" Food Court: Junk Food of All Nations. Sun-Thu: 11am - 6pm, Friday, Saturday: 11am-8pm. *Accessible.*

- Orange Julius
- Pizza Haven
- Michaelangelo's Bistro & Bar
- Center House Deli
- Cafe Beignet
- Philly's Steak Sandwiches
- Magic Dragon
- Kabab Corner
- Rico Burrito Restaurant
- Subway Sandwiches & Salads
- Royal Thai Kitchen
- Quincy's Charbroiled Burgers
- Frankfurter
- Steamer's Seafood Cafe
- Teriyaki Tokyo
- Seattle Fudge

"Five Points" By Fifth Avenue and Denny Way: convenient to the statue of Chief Seattle (Sealth or Si'alh)

- **Zeeks Pizza** 419 Denny Way, Seattle, WA 98109 (206-285-8646 or 285-**TOGO**) One of a small local chain, known for their quality. They carry a selection of salads, breadsticks, inventive and signature pizza combinations that will appeal to everyone; from the vegetarian (Frog Belly Green, Organic Drift, Jimmi The Greek, Veggie Thai, Hurricane, Howser) to the meat-lover (Puget Pounder, Wood Butcher, The Dragon, Thai One On (1-5 stars), Texas Leaguer and Kitchen Sink) and everyone else in between. Thomas Kemper Root Beer, soft drinks as well as a full bar. Tasted by Potlatch committee members for your protection! 11am-10pm daily, until 11pm Friday. *Accessible*
- **Golden Singha Tai & SE Asian** 425 Cedar St, Seattle, WA 98121. (206-728-1532) Great basic Thai food at Golden Singha with a couple of interesting twists, including trout. Brown rice is an option. Service is quick and friendly. M-Th 11am-9pm, F-Sat 11am-10pm, Sun 12n-9pm. *Accessible*
- **Five Point Cafe** 415 Cedar St, Seattle, WA 98121 (206-448-9993) Seattle, WA watering hole that opened in 1929. "A meal at the Five Point Cafe is like eating at your mom's kitchen table - provided your mom smokes eight packs a day and fancies vodka in her breakfast juice. Here at this cafe, which has been open nearly nonstop for the past 75 years, you'll find loud music, cigarette smoke, all-day breakfasts, homemade chili, hand-formed burgers, addictive fries, home-baked apple pie, stiff drinks, down-to-earth service and Caffé Vita - in short, the best place in town to nip a hangover in the bud. Always open." — *Seattle Times*. The smoke is now *verboten* according to latest Seattle law. Definitely funky and Old Seattle. 24 hours *Accessible*

"Fisher Plaza" KOMO-4's spiffy building, "Gateway" to Seattle Center. *Accessible*

- **Sport Restaurant** 140 4th Ave N, Seattle, WA 98109. (206-404-7767) "It's not necessary to be a sports fan to enjoy a meal at Sport - but it helps if you like TV. In addition to crisp HDTV plasma monitors everywhere you look, each booth sports its own 17-inch LCD monitor. Chef-partner John Howie, of Bellevue Seastar fame, takes "sports bar food" to a new level. His crisp thin-crust pizzas offer eclectic toppings. His burgers are made from ground American Kobe-style beef. While your first visit might be motivated by sports on TV, you'll come back for the food." — *Seattle P.I.* Hot Dungeness crab-artichoke-chili dip; Shrimp Louie-Louie; spicy chicken, avocado and tomato pizza; turkey

sandwich; smoked bacon Kobe cheeseburger. Et, as they say, cetera. Lunch, dinner, late-night; open daily. Sun-Thurs 1130am-11pm, Fri-Sat 1130am-1am. *Accessible*

- **Café Darclée** 100 4th Ave N, #165 (206-404-2233) Cozy European café located in Fisher Plaza, across from the Space Needle. Open for Breakfast, Lunch and Dinner. Very pleasant atmosphere. "Our well crafted cuisine is based on rich flavors, simple and fresh ingredients. The large variety of delicious and indulgent French crêpes, superb wine and Champagne selection, rich Lavazza coffee, fine tea and irresistible hot chocolate are harmoniously combined to offer our guests an unforgettable experience." Informal. Live music on weekends. Reservations accepted. M-W 7am-5pm, Th & Fri 7am-1030pm, Sat 8am-1030pm, Sun 8am-6pm. *Accessible*
- **Cheese Cellar** a specialty wine and cheese retailer
- **Grecian Corner** "Greek food including souvlakia, gyros, and fresh salads."
- **Subway** the usual that you would expect from this national chain.

Rhodie's Smokin' BBQ 351 Broad St, Seattle, WA 98109 (0.21 miles away) 206-448-4080. "This BBQ spot is smokin'. With sumptuous ribs and to-die-for pulled pork, you'd think Rhodies would have a place to sit down (it doesn't: take-out only). The menu changes between 2-3 p.m. every day and the staff is ultra-friendly. This might just be the hidden treasure on that tiny wedge of land between Broadway and Broad." M-Fri 1030am-3pm.

Shallots Asian Bistro 2525 4th Ave, Fourth & Vine in Belltown (0.20 miles away) 206-728-1888 "None of the pan-Asian places in town are quite as likeable as this intimate little Belltown bistro. Shallots' menu is mostly Chinese with a mix of other Asian styles: satay-pepper coconut prawns, rock-candy gingered rabbit, and French Cambodian New York Steak salad are all served in generous, well-priced portions." Dine before 7pm on Friday or Saturday and be rewarded with 20 percent off the total dinner bill. 11a.m.-3p.m., 4:30-10p.m Monday-Thursday, 5-10p.m. Friday-Sat. *Accessible*

Boulangerie Nantaise 2507 4th Avenue (0.20 miles away) 206-728-1874. "What used to be Biofournil has been remodeled and improved to give it a little more of a taste of Nantes, a little taste of France on Fourth Avenue in Belltown. Only the look of the place and the name have changed. The owner, management, lovely organic breads, pastries, sandwiches, soups and salads remain the same. And the baguettes are still as lovely as ever." In fact, it was the first US venture of an extremely successful organic bakery in France, based in Seattle's French sister city of Nantes. Investigated by your local committee members and passed with flying colors. M-F 7am-6pm, Sat/Sun 8am-6am. *Accessible*

Rockin' Burrito at 4th Ave and Wall. 2501 4th Ave. Newbie Rockin' Burrito (no g, please) claims they will wrap 'all your favorite foods' in a tortilla. "It's new so it's still too clean and un-funky to be truly rockinG -- perhaps that is what they mean by Rockin'," according to one blog post. "Rockin' Burrito is catching onto the New World Order with Thai chicken burritos." Foonball spotted. Mon-Fri 8-8. *Accessible*

Uptown Espresso & Bakery at 4th and Wall 2504 4th Ave. Part of superior local chain of seven and *not* Starbuck's. Home of the Velvet Foam™. Very spacious and comfy with lots of seating. All Uptown Espressos recommended by Andi, who says "Yum!" Mon-Thur 5am - 10pm, Fri 5am - 11pm, Sat 6am - 11pm, Sun 6am - 10pm. *Accessible*

Shilla Restaurant 2300 8th Ave, Seattle, WA 98121 (0.29 miles away) (206-623-9996) Korean and Japanese. A long-time standard of the Seattle Center region. Menu includes soups, stews, noodle and rice dishes, and marinated meat and seafood "broils" (including garlic-sesame beef, a.k.a. bulgogi), cooked by you on a tabletop grill. (Each four-person booth is equipped with one.) Special prices on sushi, beer, and sake are advertised from 4:30 to 6:30 p.m. weekdays, but the place is well-nigh deserted at half past four, and the sushi chef doesn't actually come on duty till five. The lightly discounted sushi is worth the wait, according to some reports. 11am-10pm Mon-Fri, from noon Sat-Sun. *Accessible*

En 2429 2nd Ave (0.33 miles away) 206-770-0250. "Homemade-style" modern Japanese dishes. 11a.m.-2p.m. and 5:30-10p.m. Monday-Friday; 5:30-10p.m. Sat. *Accessible*

Lavita E' Bella Cafe 2411 2nd Ave, Seattle, WA 98121 (0.34 miles away) 206-441-5322 and **Lavita E' Bella Pizzeria** 2407 2nd Ave, Seattle, WA 98121 (0.34 miles away) 206-441-5123 "You can smell the garlicky goodness of this Belltown Italian cafe a full block away," says the *Seattle Weekly*. "The long lunch menu includes pizza, panini, soups, salads, and pasta dishes. We tried the panini, which were perfectly crisp outside and soft inside, but the prosciutto-mozzarella-tomato version was disappointingly bland. Instead, I recommend the Fiorello, which crackled with the sharp flavors of roasted red peppers, eggplant, mushrooms, provolone, and kalamata olive spread (both \$8.50). If you want your *vita* to be even more *bella*, add in a bowl of nourishing, fragrant Italian sausage soup (\$6.50)." — *Seattle Weekly*. 7a.m.-10p.m. M-W; 7a.m.-11p.m. Thurs-Sat. *Accessible*

Shiro's 2401 2nd Ave, Seattle, WA 98121 (0.34 miles away) 206-443-9844 "You'll find Shiro Kashiba's namesake restaurant in a small, spotless, and simply elegant Belltown storefront. Kashiba has held the title of sushi master in Seattle for over thirty years—and it shows. He owned the popular Nikko restaurant for over twenty years before moving and selling it to the Westin Hotel, where he continued to preside for another year before "retiring" from his craft. Many claim that Shiro's serves the freshest fish in town, and the sushi prepared here is the primary draw. Reservations are required unless you don't mind waiting." — *SushiFinder*. Shiro is legendary here. Mon-Sat 5:30pm-10pm, Sun 4:30pm-9pm

Sushi Kyo 2801 1st Ave, Seattle, WA 98121 (0.34 miles away) 206-441-5188. Almost hidden away, this place has its loyalists for the service and quality of the food.

Le P'tit Bistro 2616 2nd Avenue (206-728-4141) An independently, French-owned (the owners are from Grenoble) establishment. The bistro, owned by a couple from Grenoble, features lunchtime baguette sandwiches and crepes, homemade tarts, plus Cote D'Agneau and, yes, escargot. Open for lunch and dinner Tues-Sat, and for weekend brunch. *Accessible*

Marrakesh Moroccan Restaurant 2334 2nd Ave, Seattle, WA 98121 (0.38 miles away) 206-956-0500. It's like the good version of a theme restaurant: "it's hand-to-mouth at Marrakesh. We might have been in a lush tent, parked in the North Africa desert. Rugs everywhere and fabrics draped overhead. Soft lighting and round, drum like inlaid tables-ankle high to a camel. Exotic music and costumed servers." Order the multi-course meals ("The Royal Feast" [five courses/\$17 per person]. Strictly speaking, this prix-fixe menu applies to parties of four or more, but on a slow night, your server might make an exception.) or from the a la carte menu. Couscous, baby! Extraordinary. 5-10pm, Tues-Sun. *Accessible*

Marjorie 2331 2nd Ave, Seattle, WA 98121 (0.38 miles away) 206-441-9842. American (Traditional), Eclectic & International. Tue-Thu 5pm-11pm; Fri-Sat 5pm-1am; bar: Tue-Sun 5pm-2am.

Wasabi Bistro 2311 2nd Ave, Seattle, WA 98121 (0.39 miles away) 206-441-6044. "Purists beware: Wasabi's sushi is not really about raw fish. This is sushi for people who might not even like sushi. Among the 22 specialty rolls, cream cheese, mayonnaise and avocado are used with abandon--and to surprisingly pleasing effect. Take the Belltown roll, filled with seafood salad, mayo and cucumber. The Las Vegas roll is filled with roast eel, crab, avocado and cream cheese. Best is the Caterpillar roll--eel and avocado topped with mouth-tickling roe. Among the Japanese entrees, the strongest is sea bass, marinated in Kasuzuke and expertly roasted to medium-rare." Lunch: 11 a.m.-2:30 p.m., Mon.-Fri.; Dinner: 4 p.m.-1 a.m., daily. Happy hour runs 4pm-6pm nightly and 11pm-1am, Sunday through Thursday. Check out the extensive list of rolls listed for nearly half price. *Accessible*

Bahn Thai Restaurant 409 Roy St, Seattle, WA 98109 (0.41 miles away) 206-283-0444 The Bahn Thai has long been a Seattle favorite, given its proximity to the Seattle Center (specifically, the opera house). Very nice space and presentation of classic Thai menu. Very good. Mon-Thu 11:30am-9:30pm, Fri-Sat 12pm-10pm.

Casuelita's Caribbean 2522 Western Ave, Seattle, WA 98121 (0.42 miles away) 206-770-0155. Outstanding Jerk and glitzy cocktails. Plenty of heat in a savory menu. Lunch Mon-Fri 11 am-2 pm; dinner Tues-Sat 5-10 pm; bar menu available until 1 am Fri-Sat. *Accessible*

Cascadia Restaurant 2328 1st Ave, Seattle, WA 98121 (0.43 miles away) 206-448-8884. Northwest cuisine with a fusion edge. \$25 Three-Course Set Menu. Mon-Thu 5pm-10pm; Fri-Sat 5pm-10:30pm. Happy Hour 5 to 7pm. *Accessible*

Mediterranean Kitchen 366 Roy St, Seattle, WA 98109 (0.43 miles away) 206-285-6713. Long a favorite among Seattle fans, who have followed the restaurant from location to location. Hmmm, garlic! Lebanese favorites made from recipes that have been in the Hosn family for generations. Highly recommended. 11am-9pm Monday Saturday, from 5pm Sunday. *Accessible*

Bamboo Garden Vegetarian Cuisine 364 Roy St (0.43 miles away) 206-282-6616. Certified Kosher. "We are pleased to offer you the same skilled techniques, exotic seasoning, and ingredients enjoyed by Chinese royalty. The Bamboo Garden shares the tradition of healthful delicacies with the finest and freshest ingredients. Our staff has recreated the authentic recipes and tastes that were once served exclusively at the royal court." Recommended. Daily from 11am to 10pm. *Accessible*

Mama's Mexican Kitchen 2234 2nd Ave (0.43 miles away) 206-728-6262 Mama's has a room devoted to Elvis Presley memorabilia. Very good incarnations of all the favorites. *Accessible*

Rice N Spice 101 John St, on 1st Ave N. (0.43 miles away) 206-285-9000. Attractive Thai restaurant on the far side of Seattle Center. Many anecdotal recommendations. *Accessible*

Taqueria Jalisco 129 1st Ave N (0.44 miles away) 206-282-1175 11 a.m.-midnight daily. Very serviceable Mexican, especially good and fast for lunch. **Jalisco Restaurant** 122 1st Ave N. 206-283-4242 11 a.m.-10 p.m. Sun.-Thu., 11 a.m.-11 p.m. Fri.-Sat. These restaurants are across the street from each other, and are always filled for lunch. *Accessible*

Caffe Minnie's 101 Denny Way (206) 448-6263. 24 hour joint, especially good for breakfast. Diner with good quality food. A little funky, but worthwhile in those hungry hours. *Accessible*

Thai Heaven Restaurant 352 Roy St (0.44 miles away) 206-285-1596. Another favorite Thai restaurant, on the northern end of Seattle Center. Mon-Thu 11:30am-10:00pm Fri 11:30am-11:00pm Sat 12:00pm-11:00pm Sun 12:00pm-10:00pm.

Panos Kleftiko Greek Cuisine 815 5th Ave N, Seattle, WA 98109 (0.47 miles away) 206-301-0393. More garlic? Considered by some to be the best Greek Restaurant in Seattle. Traditional and down to Earth Greek taverna offers a tour of dishes you won't see in many other Greek restaurants: baked kalamata olives, smoked herring and sausage, keftedes meatballs, prawns baked in tomato-and-wine sauce and topped with feta, and kota kleftiko, a marinated and stuffed chicken breast. You can order a meal of lamb kebabs, rice and a vegetable or pick and choose from their wide variety of appetizers. Recommended. Monday 530-930pm, Tues-Sat 530-1030pm. *Accessible*

Sushi Land 803 Fifth Ave. N. (0.47 miles away) 206-267-7621 The happiest place on earth. The roads must roll! For sushi addicts looking for a quick, cheap sushi fix. Seated around a rotating conveyor belt, you can stuff yourself silly at lunch, dinner or hours in-between. Pick and choose among color-coded plates (\$1-\$3), eat till you're satisfied (there's plenty that's good), call for the check and pay up front. 11am-9pm daily. *Accessible*

The Steel Pig Barbecue 603 Roy St. (located in a garage next to the Church of Scientology, on Aurora Ave.) (0.47 miles away) 206-213-5870. Look for the big metal pig on the roof. Hidden in what appears to be a former body shop off Aurora (but approachable only by the back way, off Roy Street east of Tower Records). Funky atmosphere. The barbecued half chicken is one of the stars, brown and fragrant and done just right. Carolina-Style sauce. Fried catfish has a crispy cornmeal coating. Do not pass up the Sweet Potato Pie when you finish. That's recommended by Andi Shechter. We go to their Aurora Ave N location. Mon-Sat 11:45am-9pm Sun 1pm-6pm. *Accessible*

Buca Di Beppo 701 9th Ave N, Seattle, WA 98109 (0.50 miles away) 206-244-2288. "Immigrant Southern Italian" cuisine. Big family-style platters, intended to be shared. Part of a national chain. *Not Olive Garden!* Daily specials and an interesting menu. Mon-Thur 5-10, Fri 5-11, Sat 12-11, Sun 12-10.

Palace Kitchen 2030 5th Ave (0.50 miles away) 206-448-2001 Palace Kitchen, Tom Douglas's popular third restaurant, opened right under the monorail at 5th and Lenora in the spring of 1996. "As much a bar as a restaurant, Palace Kitchen features an enormous horseshoe-shaped bar, Italian chandeliers, lush velvet drapes, and gilded mirrors, as well as a 10' by 40' painting, *Palace Feast*, and an intimate private dining room. Nightly rotisserie specials turn over an applewood fire, and the big-flavored menu features a lengthy list of appetizers. Palace Kitchen was nominated for Best New Restaurant in 1996 by the James Beard Foundation." All of Tom Douglas's restaurants (they include Dahlia Lounge, Etta's and Lola) are exceptional! Serving full menu from 5pm - 1am, seven nights a week with cocktails until 2am. Monday through Friday, the bar opens at 4:30 pm. *Accessible*

Top Pot Doughnuts 2124 5th Ave (between Blanchard and Lenora, half a block from Cinerama, 0.51 miles away) 206-728-1966. Great coffee and selection of donuts and sandwiches in a two-tiered space once home to a picture-framing enterprise. The canted window, neon cowboy, and racks of gleaming industrial kitchen gear set the tone for this slick space. Mon-Fri 6am-11pm Sat-Sun 8am-11pm. *Accessible*

Chutney's Indian Cuisine 519 1st Ave N, near Mercer (0.51 miles away) 206-284-6799. Indian cuisine. Mon.-Sat., 11:30 am-2:30pm; Dinner: Sun.-Thu., 5-10 p.m., Fri.-Sat., 5-10:30pm. *Accessible*

Floyd's Place Beer & BBQ 521 1st Ave N, near Mercer (0.51 miles away) 206-284-3542. Beer and barbeque. Nice joint. 11:30 a.m. to 2 a.m. daily. *Accessible*

Racha Noodles & Thai Cuisine 537 1st Ave N, at Mercer (0.51 miles away) 206-281-8883. Bright, colorful, ornate and energetic noodle house. Picks include Pud Kee Mao noodles (order with eggs, veggies, prawns); soups; Thai salads; eggplant with prawns; Neau Yang steak strips appetizer. Recommended by Stu and Andi. Yum! 11am-11pm. Sun-Thu, 11am-midnight Fri. and Sat. *Accessible*.

Ten Mercer 10 Mercer St. (between Queen Anne and 1st Aves. (0.51 miles away) 206-691-3723. A little pricier city-sleek restaurant gets high marks from many diners. Ten Mercer's casual lower level strikes just the right mood for Seattle Center show-goers looking for a glass of wine and a bite to eat. 4:30-midnight daily. Dinner served until midnight, bar open until 2 a.m. daily. *Accessible*

Dick's Drive-In Restaurant 500 Queen Anne Ave N (0.55 miles away). Good Old Seattle burger and shake chain since 1954; this is their sit-down location.. Excellent shakes and fries. Better than McD. Fast & cheap. 10:30am-2am. *Accessible*

Blue Water Taco Grill 515 Queen Anne Ave N (0.55 miles away). 206-352-2407. Mission-style Mexican comes to Seattle, bringing fresh burritos built for mountainous appetites. Fish, pork and more and horchata to drink. Great salsa. Recommended by Stu. Daily 11am-9pm. *Accessible*

Phuket Thai Restaurant 517 Queen Anne Ave N (0.56 miles away) 206-284-3700. "The warm smell of curry spices and stir-fried meats and veggies at this mid-range Thai place will hit you the moment you walk in the door. Try the stellar meal-sized portion of tom kah lemongrass soup. With a menu of flavorful food that rarely underachieves, Phuket is the missing link between upscale and under-the-radar." — *Seattle Weekly*. Mon- Thur 11:30am-9:30pm, Fri 11:30am-10:30pm, Sat 12:30am-10:30pm; Sun 12:30am-9:30pm. *Accessible*

Sam's Sushi, 521 Queen Anne Ave N (0.56 miles away) 206-282-4612. Inexpensive, good but not the best in town. M-Fri 11am-10pm, Sat 12pm-10pm, Sun 12pm- 9pm. *Accessible*

Mecca Cafe 526 Queen Anne Ave N (0.56 mile away) 206-285-9728. A funky Queen Anne institution "beloved for both its potent pours and letter-perfect diner fare," around since 1929. Good drinks and grub: everything from the classic French dip to the "contemporary cobb salad is made from scratch and consistently executed." Good bet for breakfasts. Restaurant is open 24 hrs. *Accessible*

World Wrapps 528 Queen Anne Ave N (0.56 miles away) 206-286-9727. Tortillas are a way of life at this world-fusion spot, internationally inspired wraps, bowls and smoothies. A quality Left Coast (Seattle-based now) chain with fresh wholesome food. The Thai Chicken Wrap is a fave of Stu's. Cheap and fast. Sun-Thurs 11am-9pm, Fri-Sat 11am-10pm. *Accessible*

Roti Quisine of India 530 Queen Anne Ave N (0.56 miles away) 206-216-7684. Very good lunch buffet. *Accessible*

Kidd Valley Burgers & Shakes 531 Queen Anne Ave N (0.57 miles away) 206-284-0184 Great burgers, part of a local quality chain (now owned by Ivar's), quantum levels above McD. Terrific onion rings and French fries, hand-mixed shakes (from peanut butter to a variety of fresh fruit, 11 flavors in all) and the huge burgers. Hmmm, bacon-cheese burgers. Ah, the joys of cholesterol, says Stu. They do veggie burgers too. 11am-9pm. *Accessible*

Specialty Notes: Dim Sum and More — All of Seattle, it occasionally seems to me, heads for dim sum just when I want to go! People line up quite early. We do, of course, have some recommendations for you. These places also have full menus.

China Gate 516 7th Ave S, *International District* 206-624-1730. China Gate is still one of the best with a wide variety, quality is usually high. Daily 10am-2am. *Accessible*

House of Hong 409 8th St *International District* 206-622-7997. Terrific choice. Named as Best Dim Sum in KING 5's Best of Western Washington Viewer's Poll this year, as well as AOL Cityguide's City's Best Chinese Food in Seattle. Dim sum is everyday until 3pm. Mon-Thu: 11am-10pm, Fri: 11am-Midnight, Sat: 930am-Midnight, Sun: 930am-10pm. *Accessible*

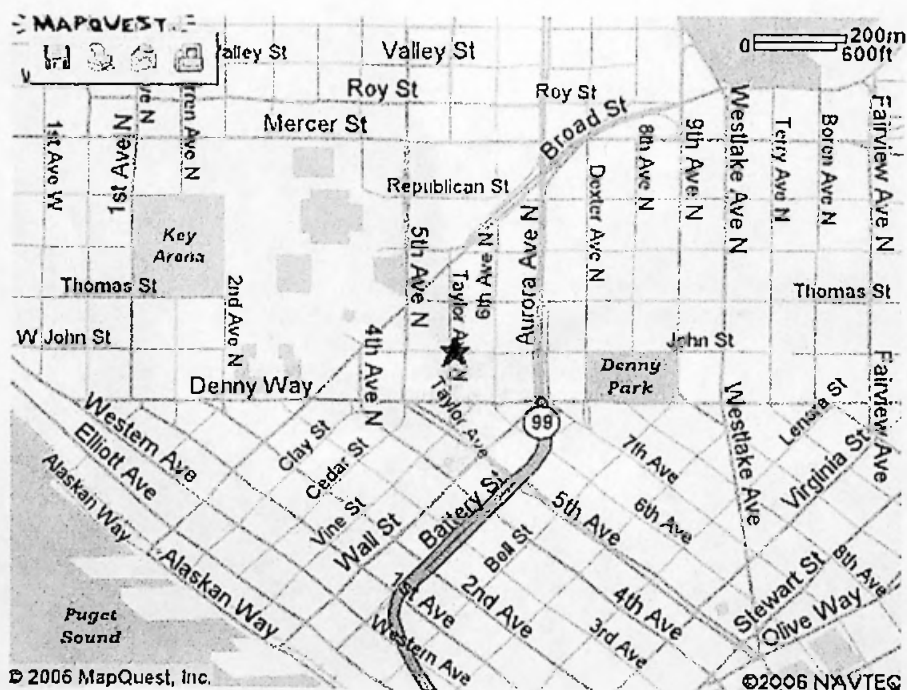
Ocean City Restaurant 609 S Weller St *International District* 206-623-2333. Humongous multi-level dim-sum palace, with a small noodle, soup and barbecue shop attached to the building that does take-out business. Sun-Fri 9am-1am, Sat 9am-10pm. *Some stairs to elevator*

Honey Court Seafood Restaurant 516 Maynard Ave S *International District* This restaurant is always packed in the early morning hours and is usually fairly busy during the day. No need for reservations. Slightly funky space, but good food. Mon 10am-2am, Tue-Fri 10am-230am, Sat 9am-230am. *Accessible*

Ho Ho Seafood Restaurant 653 South Weller Street *International District* 206-382-9671. One of the International District's most popular spots for fresh seafood. Garlic crab, crispy halibut, and long green beans in garlic sauce are popular dishes. Excellent congee. Not dim sum but other splendid choices. Recommended. Sun-Thu 11am-1am; Fri-Sat 11am-3am. *Accessible*

Chinese Noodle 661 S. Weller St *International District* 206-652-5258. Utilitarian restaurant, specializes in two Hong Kong-style any-time-of-day favorites: congee and wonton noodle soup. Thirty variations are available, substituting different kinds of noodles or additional enhancements, such as beef ball, fish ball, barbecued pork or even seasoned pig feet. Breakfast, lunch, dinner; open daily. 930am-9p.m.

Doong Kong Lau Hakka Restaurant 9710 Aurora Ave N. *North Seattle* 206-526-8828. Great place that has become a favorite of many SF fans. Excellent dim sum on weekends. *Accessible*



Potlatch Membership (as of February 16):

Aahz (B)
Jae Adams (B)
Greg Alt (B)
AmyCat (Book Universe)
Karen G. Anderson
Matt Austern
Freddie Baer
Lenny Bailes
Bryan Barrett (B.Barrett Books)
Allen Baum
Tom Becker
Jack Bell (B, T)
Rachel Blackman (B)
Alan Bostick (B)
Berni Phillips Bratman (B)
David Bratman (B)
David Bray (A Sense of Wonder)
Linda Bray (A Sense of Wonder)
Lynn Burton (B)
Elinor Busby (B)
Randy Byers
Ian Carruthers (B)
Paul Caspell
Lyman Caswell
Debbie Cross (Wrigley-Cross Books)
Scott Custis (B)
Joel Davis
Judy Davis
Linda Deneroff (B)
Jules Dickinson (B)
Mary Lynn Dietsche
Timmi Duchamp (Aqueduct Press)
Ellen Eades
Lise Eisenberg
Entwife Judy (B)
Doug Faunt (B, T)
Jack Foy (B)
Kira Franz
Don Glover
Jeanne Gomoll (B)
Cynthia Gonsalves (T)
Hank Graham
Kelly Green (B, T)
Eileen Gunn
Glenn Hackney
Mary Hart (B)
Jane Hawkins
Liz Henry (B, T)
Lisa Hirsch
Larry Hodges (B, T)
Marilyn Holt (B)
Andy Hooper (B)
Denys Howard (B)
Katherine Howenstine (B)
Bill Humphries (T)
Julie Humphries (B)
Blunt Jackson
Jordin Kare
Mary Kay Kare (B, T)
Jerry Kaufman (B)
Kristin King (B)
Ellen Klages

James Kling
Janet Lafler
Jane Larsen (Lady Jayne's Books)
Ruth Leibig (B)
David L. Levine (B)
Heather Lindsley (B)
Marcy Malinowycz (B)
Mark Manning (T)
Stef Maruch (B)
Elise Matthesen (Jeweler)
Linda McAllister
Rich McAllister
Luke McGuff (B, T)
Vonda N. McIntyre (B)
Fred Moulton (B, T)
Janice Murray
Gerald Nordcly
Debbie Notkin (B)
Hal O'Brien (B)
Ulrika O'Brien (B)
Lyn Paleo
Spike Parsons
K. Dawn Plaskon (B)
D. Potter (B, T)
Cat Rambo (B)
Neil Rest
Carrie Root (B)
Alan Rosenthal
Anita Rowland (B, T)
Matthew Ruehlen
Ruth Sachter
Peggy Rae Sapienza (B)
Kate Schaefer

Karen Schaffer
Andi Shechter
Stu Shiffman (B)
jennifer silk (B)
Allegra Sloman
Ian Stockdale (B)
Cathy Sullivan
Patrick Swenson (Fairwood Press)
Rachel Swirsky
Amy Thomson (B)
Suzle Tompkins (B)
Ed Vick (B)
Katie Vick
Thom Walls (WYSIWYG Books)
Mike Ward
Bob Webber (B, T)
Jean Weber (B)
Donya White
Tom Whitmore (Bookseller)
Amanda Wickham
Gayle Wiesner
Cliff Wind (B)
Sarah Withee (B)
Casey Wolf (B)
Paul Wrigley (Wrigley-Cross Books)
Ivy Yap
Keith York (B)
Kate Yule (B)

B = Banquet
T = T-shirt

POTLATCH PUZZLER

This is a picture of:

(a) Avram Davidson (b) Mr. Natural
(answer below)



NEITHER!! (It's Art Widner (obviously))