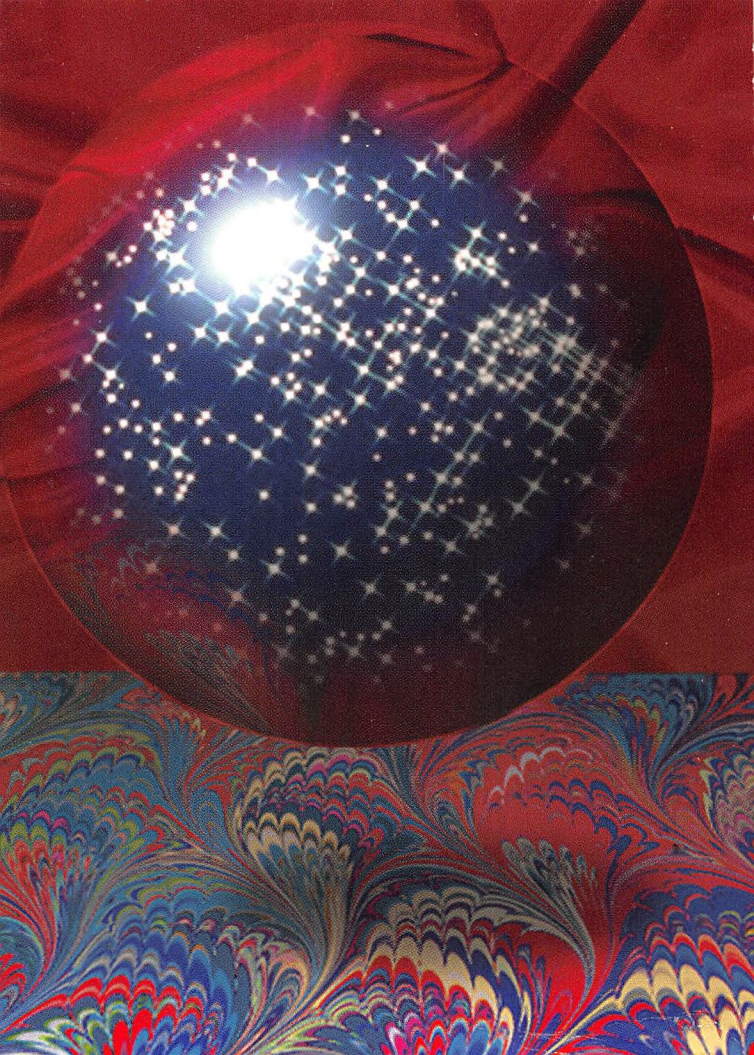


WORLD
WIDE
WARRIOR



- 1993 WFC POCKET SCHEDULE -

- Fri 4:00 PM Veranda 1-4**
An hour with Catherine Crook de Camp
Catherine Crook de Camp
- Fri 11:00 AM Veranda 1-4**
An hour with L. Sprague de Camp
L. Sprague de Camp
- Sat 3:00 PM Edina**
Anderson, Crowley, Gaiman and Zelazny play with your head
Poul Anderson, John Crowley, Neil Gaiman, Roger Zelazny
- Fri 2:00 PM Veranda 1-4**
Authors' and editors' misconceptions about each other
Gordon Dickson
- Sat 2:00 PM Veranda 1-4**
Basil Copper on film
R. Dixon Smith, Basil Copper
- Fri 5:00 PM Bloomington**
Butchery in ballad-land
*Josepha Sherman, Jane Yolen, Darrell Schweitzer,
Poul Anderson, Greer Gilman*
- Sat 6:00 PM Bloomington**
Catholics writing fantasy
Gene Wolfe, John Crowley, Patricia Wrede
- Fri 11:00 AM Bloomington**
Censorship
*Jane Yolen, Carrie Richarson, Stephen Pagel, Jack Cady,
Jack Chalker*
- Sat 10:00 AM Veranda 1-4**
Clothing makes the man, woman, or alien
Ann Layman Chancellor

- 1993 WFC POCKET SCHEDULE -

- Fri 6:00 PM Bloomington**
Denizens of Faerie and Nightmare
*Lary Smith, Yvonne Navarro, Jeanne Cavelos, James Dorr,
David Honigsberg*
- Sat 12 noon Veranda 1-4**
Don Maitz slide show
Don Maitz
- Sat 10:00 PM Great Hall West**
Ellen Kushner's Cabaret
Ellen Kushner
- Sat 12 noon Edina**
Explicit and implicit
*Joe Haldeman, Lois Bujold, Teresa Nielsen Hayden,
Martha Soukup, Yvonne Navarro*
- Fri 1:00 PM Bloomington**
Faerie Tale: Homosexuality and the Fantastic
Poppy Brite, Carrie Richarson, Stephen Pagel, Elise Matthesen
- Sun 11:00 AM Bloomington**
Folkloric roots of the supernatural
*Josepha Sherman, James Dorr, Matthew Pallamary,
Melanie Tem*
- Sat 6:00 PM Edina**
Food and the fantastic, supper and the supernatural
*Pamela Dean, Emma Bull, Teresa Nielsen Hayden, Kara Dalkey,
Greg Costikyan*
- Sat 4:00 PM Bloomington**
Good and bad parents in fantastical fiction
*Toni Weiskopf, Susan Palwick, Lois Bujold, Emma Bull,
Jennifer Stevenson*

- 1993 WFC POCKET SCHEDULE -

- Sat 1:00 PM Atrium 5**
Harlan Ellison: My time in a Petri dish
Harlan Ellison
- Sat 5:00 PM Edina**
History: Alternate, twisted, secret, fantastic, and true
*Lois Tilton, Tim Powers, John Crowley, Esther Friesner,
Cecelia Holland*
- Sun 12 noon Veranda 1-4**
Howard Wandrei slide show
Roger Gerberding
- Fri 3:00 PM Edina**
Identifying Subtext
Katharine Kimbriel, Greer Gilman, Susan Palwick
- Fri 11:00 AM Edina**
Influence of good and bad books
*Ellen Datlow, Gene Wolfe, Madeleine Robins, Martha Soukup,
David Hartwell*
- Fri 12 noon Edina**
Influence of Good and Bad Critics
*Gene Wolfe, Teresa Nielsen Hayden, Gordon Van Gelder,
David Hartwell, Harlan Ellison*
- Fri 1:00 PM Edina**
Landscape and fantastic fiction I
*Jane Yolen, Teresa Nielsen Hayden, Madeleine Robins,
Poul Anderson, Greer Gilman*
- Sat 2:00 PM Bloomington**
Landscape and fantastic fiction II
*Madeleine Robins, Patricia Hodgell, Caroline Stevermer,
Donald Aamodt, Darrell Schweitzer*

- 1993 WFC POCKET SCHEDULE -

- Sat 5:00 PM Bloomington**
Landscape and fantastic fiction III
*Caroline Stevermer, Jennifer Roberson, Dennis McKiernan,
Kara Dalkey, Lisa Goldstein*
- Sun 1:00 PM Bloomington**
Landscape and fantastic fiction IV
*Michael Stackpole, S.M. Stirling, Janny Wurts, Greg Costikyan,
Lisa Goldstein, Carole Nelson Douglas*
- Sat 11:00 AM Edina**
Language of fantasy, language of horror
*Matthew Pallamary, Will Shetterly, Greer Gilman, David Drake,
Terri Windling*
- Fri 4:00 PM Bloomington**
Madness and creativity
*Emma Bull, Patrick Nielsen Hayden, Jeanne Cavelos,
Melanie Tem, Jack Cady*
- Fri 2:00 PM Bloomington**
Mainstream and our stream
*Ellen Datlow, Darrell Schweitzer, Patricia McKillip, Lisa Sweitzer,
Kij Johnson*
- Fri 8:30 PM Great Hall West**
Meet the pros/autograph
Many people
- Fri 10:00 AM Veranda 1-4**
Minnesota SF community part 1: Roots—from 1890 to 1968
Dwayne Olson, Eric Heideman, Rodger Gerberding
- Sun 11:00 AM Veranda 1-4**
Minnesota sf community part 2: The modern era—
1968 to the present
Dennis K. Lien, David Lenander, Philip Rahman

- 1993 WFC POCKET SCHEDULE -

- Fri 1:00 PM Veranda 1-4**
Mythical places of Britian: Slide show
Lisa Freitag
- Fri 3:00 PM Veranda 1-4**
Obligatory small press panel
Ron Drummond, Doug Lewis, Greg Ketter, Michael Walsh
- Sat 9:00 PM Great Hall West**
Poetry Concert
Poul Anderson, Roger Zelazny, Neil Gaiman
- Fri 4:00 PM Edina**
Post-modern criticism and the downfall of Western Civilization
Gene Wolfe, S.M. Stirling, Alex Eisenstein, John Crowley
- Sat 3:00 PM Veranda 1-4**
Rarities auction
Rusty Hevelin, Dick Wald
- Fri 1:00 PM Atrium 5**
Reading: Brian Lumley
Brian Lumley
- Thu 9:00 PM Atrium 5**
Reading: Darrell Schweitzer
Darrell Schweitzer
- Fri 3:00 PM Atrium 5**
Reading: David Honigsberg
David Honigsberg
- Thu 8:00 PM Atrium 5**
Reading: Jack Cady
Jack Cady

- 1993 WFC POCKET SCHEDULE -

- Sun 12 noon Atrium 5**
Reading: Janny Wurts
Janny Wurts
- Fri 7:00 PM Atrium 5**
Reading: Joe Haldeman
Joe Haldeman
- Sat 12 noon Atrium 5**
Reading: John Crowley
John Crowley
- Fri 4:00 PM Atrium 5**
Reading: Kij Johnson
Kij Johnson
- Fri 6:00 PM Atrium 5**
Reading: Mickey Zucher Richart
Mickey Zucher Richart
- Sat 2:00 PM Atrium 5**
Reading: Neil Gaiman
Neil Gaiman
- Fri 12 noon Atrium 5**
Reading: Patricia C. Wrede
Patricia Wrede
- Sat 6:00 PM Atrium 5**
Reading: Poppy Z. Brite
Poppy Brite
- Fri 2:00 PM Atrium 5**
Reading: Poul Anderson
Poul Anderson

- 1993 WFC POCKET SCHEDULE -

- Fri 5:00 PM Atrium 5**
Reading: Roger Zelazny
Roger Zelazny
- Sat 4:00 PM Atrium 5**
Reading: Yvonne Navarro
Yvonne Navarro
- Sat 1:00 PM Bloomington**
Reviewing the fantastic
Charles Brown, Gordon Van Gelder, David Hartwell
- Sat 1:00 PM Veranda 1-4**
Self-Publishing
James M. Priest
- Fri 7:00 PM Bloomington**
Series theories
*Dennis McKiernan, Jennifer Roberson, Lois Bujold,
Patricia Hodgell, Phyllis Eisenstein, Robert Vardeman*
- Sat 12 noon Bloomington**
Shakespeare and the supernatural
*Pamela Dean, Lary Smith, Poul Anderson, Esther Friesner,
Greer Gilman*
- Sat 7:00 PM Edina**
Sibling Rivalry
Dawn Dunn, Gordon Van Gelder, Phyllis Eisenstein, Peg Kerr
- Sat 4:00 PM Edina**
Solutions, anyone?
*Matthew Pallamary, Gordon Van Gelder, Ellen Datlow,
David Hartwell, S.M. Stirling*

- 1993 WFC POCKET SCHEDULE -

- Sat 2:00 PM Edina**
The cheap way out and how to avoid it.
Steven Brust, Laurie Marks, Dennis McKiernan, Tim Powers, John Vorholt
- Fri 6:00 PM Veranda 1-4**
The neverending vampire panel
Lois Tilton, Poppy Brite, Elizabeth Engstrom, Suzy McKee Charnas
- Fri 3:00 PM Bloomington**
The real world, urban fantasy, and magic in everyday life
Yvonne Navarro, Toni Weisskopf, Donald Aamodt, Patricia McKillip, John Crowley
- Fri 2:00 PM Edina**
The Target Audience
Neil Gaiman, Harlan Ellison, Teresa Nielsen Hayden, Steven Brust
- Thu 8:30 PM Edina**
What are the benefits of refined taste
Teresa Nielsen Hayden, Madeleine Robins, Janny Wurts, Lary Smith, Roger Zelazny
- Sat 11:00 AM Bloomington**
What books were painful to read, and why
Jane Yolen, S.M. Stirling, Alex Eisenstein, Peg Kerr, Patricia McKillip
- Sat 3:00 PM Bloomington**
What does it do to a writer to be involved in publishing
Colleen Anderson, Madeleine Robins, Patrick Nielsen Hayden, Carole Nelson Douglas
- Thu 7:30 PM Edina**
What I hate about fantastical fiction
Steven Brust, Will Shetterly, Dawn Dunn, Lois Tilton

- 1993 WFC POCKET SCHEDULE -

- Sun 12 noon Bloomington**
What I learned from unsuccessful works
Will Shetterly, Neil Gaiman, Michael Stackpole, H. Andrew Lynch
- Sun 1:00 PM Edina**
What I love about fantastical fiction
Dawn Dunn, Carrie Richarson, Gene Wolfe, Roger Zelazny, Jeanne Cavelos
- Sat 7:00 PM Bloomington**
What the Hell is Children's Literature?
Donald Aamodt, Jane Yolen, Patricia McKillip
- Fri 5:00 PM Edina**
Where we learned to tell stories
Gene Wolfe, F. Paul Wilson, Caroline Stevermer, Yvonne Navarro, Neil Gaiman
- Fri 12 noon Bloomington**
Words and images—putting the two together
Terri Windling, Neil Gaiman, Kij Johnson, Don Maitz
- Sat 4:00 PM Veranda 1-4**
World Fantasy Award judges speak
Steve Tem, Roland Green
- Sun 11:00 AM Edina**
World Fantasy Convention—Who's it for, what's wrong with it?
David Hartwell, Gene Wolfe, Katharine Kimbriel, Greg Ketter
- Sat 1:00 PM Edina**
Writing for adults
Steven Brust, Joe Haldeman, Jane Yolen, Emma Bull
- Fri 7:00 PM Edina**
Writing the literary biography
Jane Lindskold, Roger Zelazny

DAY/TIME

ATRIUM 5

BLOOMINGTON

- THURSDAY -

7:00 pm

7:30 pm

8:00 pm

Reading: Jack Cady

8:30 pm

9:00 pm

Reading:
Darrell Schweitzer

- FRIDAY -

10:00 am

11:00 am

Censorship

12 noon

Reading:
Patricia C. Wrede

Words and images—
putting the two
together

1:00 pm

Reading:
Brian Lumley

Faerie Tale:
Homosexuality and
the Fantastic

2:00 pm

Reading:
Poul Anderson

Mainstream and
our stream

3:00 pm

Reading:
David Honigsberg

The real world, urban
fantasy, and magic
in everyday life

EDINA

GREAT HALL WEST

VERANDA 1-4

- THURSDAY -

Opening Ceremonies

What I hate about
fantastical fiction

What are the benefits
of refined taste

- FRIDAY -

Minn. SF community
part 1: Roots—from
1890 to 1968

Influence of good
and bad books

Influence of good
and bad critics

An hour with
L. Sprague de Camp

Landscape and
fantastic fiction - I

Mythical places of
Britian: Slide show

The Target Audience

Authors' and editors'
misconceptions
about each other

Identifying Subtext

Obligatory small
press panel

DAY/TIME**ATRIUM 5****BLOOMINGTON****- FRIDAY (CONTINUED) -**

4:00 pm	Reading: Kij Johnson	Madness and creativity
5:00 pm	Reading: Roger Zelazny	Butchery in ballad-land
6:00 pm	Reading: Mickey Zucker Reichert	Denizens of Faerie and Nightmare
7:00 pm	Reading: Joe Haldeman	Series theories
8:30 pm		
11:00 pm		John 5: An erotic art film starring Poppy Z. Brite

- SATURDAY -

10:00 am		
11:00 am		What books were painful to read, and why
12 noon	Reading: John Crowley	Shakespear and the supernatural
1:00 pm	Harlan Ellison: My time in a Petri dish	Reviewing the fantastic
2:00 pm	Reading: Neil Gaiman	Landscape and fantastic fiction - II

EDINA

GREAT HALL WEST

VERANDA 1-4

- FRIDAY (CONTINUED) -

Post-modern criticism
and the downfall of
Western Civilization

An hour with
Catherine Crook
de Camp

Where we learned
to tell stories

The neverending
vampire panel

Writing the literary
biography

Meet the pros/
autograph

- SATURDAY -

Clothing makes the
man, woman, or alien

Language of fantasy,
language of horror

Explicit and implicit

Don Maitz slide show

Writing for adults

Self-Publishing

The cheap way out
and how to avoid it

Basil Copper on film

DAY/TIME**ATRIUM 5****BLOOMINGTON****- SATURDAY (CONTINUED) -**

3:00 pm

What does it do to
a writer to be
involved in publishing

4:00 pm

Reading:
Yvonne NavarroGood and bad
parents in
fantastical fiction

5:00 pm

Landscape and
fantastic fiction - III

6:00 pm

Reading:
Poppy Z. BriteCatholics writing
fantasy

7:00 pm

What the Hell is
Children's Literature?

9:00 pm

10:00 pm

- SUNDAY -

11:00 am

Folkloric roots of the
supernatural

12 noon

Reading:
Janny WurtsCANCEL -
The warrior mystique

1:00 pm

Landscape and
fantastic fiction - IV

2:00 pm

EDINA

GREAT HALL WEST

VERANDA 1-4

- SATURDAY (CONTINUED) -

Anderson, Crowley,
Gaiman and Zelazny
play with your head

Rarities auction

Solutions, anyone?

World Fantasy Award
judges speak

History: Alternate,
twisted, secret,
fantastic, and true

Tom Canty
Slide Show

Food and the
fantastic, supper and
the supernatural

Sibling Rivalry

Art Auction

Poetry Concert

Ellen Kushner's
Cabaret

- SUNDAY -

World Fantasy Con—
Who's it for, what's
wrong with it?

Minn. SF community
part 2: The modern
era--1968 to now

The Different Panel

Howard Wandrei
slide show

What I love about
fantastical fiction

World Fantasy Awards

JOEL ROSENBERG'S TOP TEN RESTAURANTS IN MINNEAPOLIS

Food is the way of the writer, and editor, and reader — but never mind that for now.

A few general notes:

New Yorkers and Los Angelenos will be used to restaurants that open early and stay open all day. Many — most — of the better Minneapolis restaurants close down between lunch and supper, so if you're planning on eating at an off-hour, call ahead. Calling ahead for reservations is a good idea in any case.

Minnesota is kind of an informal state, and so is the dress. You won't be out of place wearing something dressy, but you won't be out of place dressed casually, either.

Minneapolis is kind of a compact city; you should be able to get to there from here pretty quickly, other than during rush hour. I'd figure about twenty minutes to either downtown from the Radisson, but you might want to build in some safety margin.

Goodfellow's

The Conservatory, at LaSalle and Eighth
332-4800

I don't know if this is the best restaurant in Minneapolis, but it is my favorite. The menu changes constantly, but if they have the sage-crusted quail, go for it. They're always doing something interesting with sauces and toppings: a recent menu features Grilled Tenderloin of Beef with Creamed White Beans, Summer Corn Relish, and Tortilla-Shiitake Mushroom Sauce, as well as Horseradish Crusted Rainbow Trout with Thai Mayonnaise and Seven Spice-Smoked Shrimp Salad.

Figure \$15 for the soup and appetizer, \$25 for the main course, and another \$6 or so for dessert — and don't skip dessert. There's usually a Tribute to Minnesota combination of appetizer, main course (which often includes something wonderful done with walleye), and dessert, for under \$40.

A good wine list, too. The Chateau St. Jean (pronounced like Gene Wolfe's first name; the owner named the winery after his wife) Chardonnay was very good, and they had the Silver Oak Cabernet the last time I looked.

JOEL ROSENBERG'S TOP TEN RESTAURANTS IN MINNEAPOLIS

A large enough party can reserve a private room, if you call in advance; it's a fun way to go — the last time we did it, all we had to do was promise to spend at least \$400, which is not going to be a problem for a party of six or more, if anybody's drinking.

D'Amico Cucina

Butler Square, 100 North Sixth Street, Minneapolis
338-2401

God, do I love this place. Mainly Northern Italian with continental overtones, but they do know how to do things with tomatoes in them, too. The place is quiet, high-ceilinged and airy; enough atmosphere to be relaxing, without trying to drown you in ambiance. The food varies from the terrific to the wonderful, almost always in surprising combinations.

If I were going there right now — the menu changes, but this will give you the spirit of the place — my temptation would be to start off with the *Gamberi alle Melanzane e Zafferano* (spiced shrimp with red onions, eggplant, potato puree and saffron sauce), and probably split an order of the *Pappardelle al Coniglio a Barolo* (*pappardelle* with rabbit, black olives and oven roasted tomatoes with a Barolo pan sauce and herbs) to save room for the *Agnello Grigliato al Peperoni con Salsa di Granturco* (grilled lamb loin with roasted bell pepper, pearl onions, and sweet corn sauce), and finish with a *Tortina ai Pistacchi* (pistachio and anise cake with fresh strawberries) before waddling off toward the car, which would set me back about \$45 — before wine, tax, tip, cappuccino and grappa. I'd have wine, tax, tip, cappuccino and grappa.

I'm not as fond of the wine list as I am of Goodfellow's, but in part that's because I don't know the Italian wines nearly as well as I'd like, and the list is entirely Italian, and fairly pricey — on the other hand, the staff does know their wines, and I've yet to be disappointed.

Save room for dessert. Trust me on this.

But perfection doesn't come cheap, at least by Minneapolis standards. (New Yorkers will be wondering what it is that I'm complaining about.) Figure on the meal running \$35-\$50 per person, not including wine. There's also Sunday night *prix fixe* deal at about \$13 per person that's well worth checking out.

JOEL ROSENBERG'S TOP TEN RESTAURANTS IN MINNEAPOLIS

Tejas

The Conservatory, at Lasalle and Eighth
375-0800

Run by the same people as Goodfellow's, Tejas has a quirky menu, with a tendency to make peasant food out of exotic ingredients, like smoked duck enchiladas, or wild mushroom quesadillas. They sound weird — but they taste great.

The beer menu is varied — do try the local beers; they're very good — and the margaritas are smooth and deadly. Make sure you ask for more blue corn muffins, if they don't bring enough the first time (they won't). I'd figure about \$20-\$25 a head, if you're not going to do a lot of drinking.

Chez Collette

835-1900

Collette's isn't one of my top ten favorites, but it is the nearest good restaurant, right across the street at L'hotel Sofitel. I always start with the escargot, which are nice and buttery and garlicky, although it's a local tradition to order them by saying, "I'll start with the slugs."

Vaguely continental cuisine, with a wait staff that varies from the sort of okay to the memorably fun. Figure at least \$20-\$25 per person, plus drinks. Best time a bunch of us were there, Maya Angelou bought us a round of wine.

Sakura Sushi Bar

Galtier Plaza, St. Paul

This is the best sushi bar around, although I always have to tell them to leave the cucumber out of the California rolls. The sushi is terrific — in fact, they supply the fish for at least one other sushi bar — and, so I'm told, so is the tempura and the rest of the cooked food; you don't have to skip this place just because one of your party doesn't like his fish raw, or doesn't like fish at all.

The day after any Minneapolis convention, including this one, you'll find a bunch of folks doing lunch here all afternoon.

JOEL ROSENBERG'S TOP TEN RESTAURANTS IN MINNEAPOLIS

The sushi combination plate is about \$14, and that's sort of enough, but you'll be ordering by the piece to fill in the corners. Figure \$20 to \$40 a head. If it's a large party, call in advance; and in any case, introduce yourself to Myoko – she will remember you next time – and tell her Joel sent you.

Blue Point

739 East Lake Street, Wayzata
475-3636

The crab cakes are terrific and were surprisingly spicy last time, the lobsters range from small to huge, and the fish is fresh, tasty, and cooked well, whether you like it poached, grilled, blackened or fried. There's usually several different kinds of oysters for appetizers; I always think about it and order the Blue Points. They do follow the local custom of giving you a large shot glass full of beer to go along with a Bloody Mary. That and a half dozen oysters is a nice way to start off dinner.

Without wine, you probably could keep it at about \$25 per person without trying too hard. The wine list is good, specializing mainly in whites. And the prices aren't too bad, either; last time we were there, they topped out at about \$40 for the Chateau Montelena, \$32 for the very nice Simi Chardonnay.

This is about forty minutes out of town, but it's a pleasant drive, and coming back, the sky line of Minneapolis is impressive.

Murray's

26 South 6th Street, Downtown Minneapolis
339-0909

Decor out of the fifties, and they've still got the same waitresses working there that they did then, although they're not too spry in their old age. This is the classic Minnesota steak house, and if what you want is a thick, juicy steak cooked to your taste, this is the place to get it. Figure it'll run between \$15 and upwards of \$25 for it, though.

IDEL ROSENBERG'S TOP TEN RESTAURANTS IN MINNEAPOLIS

Pronto

1300 Nicollet Mall, Minneapolis
333-4414

Another terrific northern Italian place, with a longer if less quirky menu than D'Amico Cucina, although it has its moments. If it's on the menu, be sure to have the Lobster with Black Fettucini; if it's not, ask, and maybe you can work things out. There's something about a pasta dish all in black and white that's pleasing to the eye, and it tastes great, too. I love the Saltimbocca, and the peppered tenderloin is wonderful if you've got a hot tooth.

Figure on \$20 to \$40 per person, plus wine, but it's fairly easy to keep it toward the lower end of that if your appetite is modest.

Manny's

1300 Nicollet Mall, Minneapolis
339-9900

Is right down the hall from Pronto, and another really good steak place, with the curious habit of wheeling by a cart with uncooked things – including a rather huge and definitely frisky lobster – as a rolling menu. It's deceptive, but in a friendly sort of way: slabs of meat that look merely large on the cart become mammoth during the cooking process somehow. It's more of a power-dinner, busy-executives-in-suits kind of place, and the portions are huge; they'll show you. Everything's a la carte – they claim that the vegetable dishes will serve two, admit that that's a lie and that they really serve three, but they'll do just fine for four. A bit more expensive than Murray's, and while the food is as good and the sides are better, I just don't like it as much.

Saigon Uptown

I promised myself I wouldn't just make this a tour of the expensive restaurants, so I won't. It's not a terrible strain; this is my favorite of Minneapolis' many moderately priced restaurants. Main dishes range from about \$6 to about \$10, and with soup (get the 2C, the crab vermicelli soup), and half an order of Vietnamese style egg rolls, you'll probably want to order about four dishes for every five hungry people in your party.

JOEL ROSENBERG'S TOP TEN RESTAURANTS IN MINNEAPOLIS

Order it spicy; it'll be okay. Be sure to have the cafe au lait Saigon style; it's neat. Do not fail to order the 16B, Beef with Potatoes. If there's plenty of you, order it twice.

Dixie's

Grand Street, St. Paul

The best deal in Sunday brunch that there ever was: all you can eat of fruit, muffins and biscuits, hash browns, ham, very spicy sausage, orange juice and chocolate mousse for less than \$10. The regular weekly menu is also fairly modestly priced. Try the Shack sandwich, or their ribs, or the gumbo, and wash it down with any of a number of good beers, including our local ones.

Other weird but neat dining ideas

Call up Scott at Scott Ja-Mama's — 823-4450 — and ask how large an order of his wonderful ribs you'd have to place in order to get his delivery man to go so far afield. (Don't bother with the beef ribs or the chicken; they're good, but it's the spareribs that sing.) Be sure to order extra sauce, and extra baked stuffed potatoes.

Call up Myoko at Sakura for a huge sushi takeout — just set a price; she'll pack the fish to fit — and see if you can get somebody with a car to make a sushi run with you. Sushi works as a bribe.

Byerly's in St. Louis Park — about ten, maybe fifteen minutes away — is open 24 hours a day (and must be seen to be believed) and so is its in-store restaurant, which is surprisingly good. Have the wild rice soup.



The convention regrets to announce that one of our Guests of Honor cannot attend the convention. Thomas Canty did not feel well enough to make the trip and we will miss his presence a great deal. We do still have a wonderful display of his artwork in the artshow, which should not be missed.

We are also sad to announce that one of our other guests, Megan Lindholm, could not make the convention. Family life sometimes intrudes on our parties and this is one of those times. Megan sends her regrets and we send her ours as well.

Greg Ketter

Chairman, 1993 World Fantasy Convention





