

PAR EXCELLENCE

Tulsa Rib Company: quality consistent

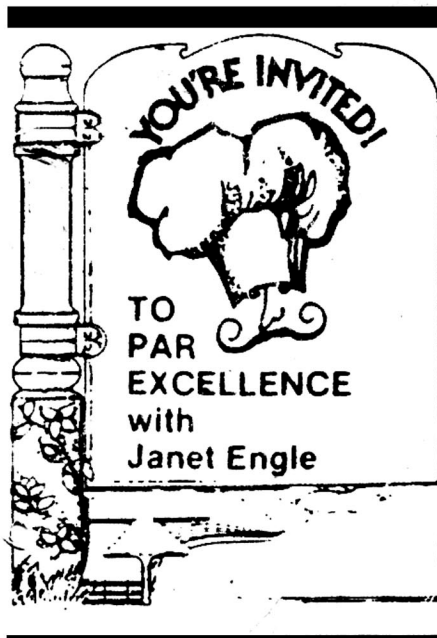
Dear Readers, this week I want to tell you about a favorite little restaurant of mine. Actually they have grown so fantastically in the past year that they will not be "a little restaurant" for long and as a matter of fact that term no longer really applies at this point.

Of course, I am talking about the Tulsa Rib Company in Orange. Even though their growth pattern has been swift, their quality has always remained consistent and as it turns out, the many times that I have been there I have always been there with someone who has never visited this fine restaurant, and it is always a joy to experience their reaction.

My last visit to the Tulsa Rib Company was no exception. This time we started our dinner off with Artichoke Hearts - a purely delightful appetizer. These delectable artichoke hearts are prepared tempura style with a lovely lightly flavored garlic butter on the side.

Our entree choice was the Ribs and Ribs and Ribs - a marvelous selection of park baby back ribs and country ribs and beef short ribs and the large prime rib. What a feast for two!

Our dinner included the Tulsa's famous cornbread, cole slaw, creamed corn -



which is excellent - and I always like their Tulsa potatoes - little round cottage fries.

I never thought that I could visit the Tulsa Rib Company without topping off my dinner with their Profiteroles with Fudge, but this time I ventured into something new - Cheesecake Amaretto - consisting of a chocolate cookie type crust piled high with an Amaretto flavored filling with nuts - a real prize winner!

The Tulsa Rib Company features Villa Armando wines as their house wine and they have a good selection of domestic and imported beer.

The Tulsa Rib Company is truly a barbecue-lover's gourmet restaurant. This restaurant is always busy

and, of course, Saturday night is especially that way - however the efficiency of the staff is quite evident and yet the service and quality remain a large part of the total picture here. Their dinner prices range from \$4.95 to \$8.95.

I might mention here that the same expertise in food preparation is available through Old World Catering which is a part of the Tulsa Rib Company organization. As a matter of fact as we were going in a fellow guest mentioned that the reason she was there was that she had been to a party catered by Old World Catering and she had never found such excellence before at a catered affair.

If you have not visited the Tulsa Rib Company - you should - you are in for a really enjoyable dining experience.

The Tulsa Rib Company is located at 954 N. Tustin Avenue - in the Alpha Beta shopping center - at Tustin and Collins - in Orange. Their hours are from 4 p.m. to 10 p.m., Monday and Tuesday - 11 a.m. to 10 p.m., Wednesday, Thursday, Friday, 4 p.m. to 10 p.m., Saturday and 4 p.m. to 9 p.m., Sunday.

Tell them Janet Engle sent you and be sure to look at the back of the menu!