Battle of *Monterreys*

The Restaurant Review

by **ADAM DAWKINS**

"Real Mexican" food can easily stir a debate. Exactly what is Mexican? Many would argue that only foods made historically in Mexico (made for at least the past 100 years) can qualify. However, the blending of cultures has brought many variations to authentic Mexican food.

The Mayans used to populate Southeast Mexico subsisting on wild game, fish, squash, beans and corn. Corn was of such importance that a corn god had to be worshipped for a good harvest. Along the coasts, tropical fruits played a more important role in food preparation as well – often showing up in seafood recipes. Mayan food is the basis of what is now considered "Authentic Mexican." Sample dishes include tamales, barbacoa, ceviche and atole.

Descended from the food of the Mayans, authentic Mexican takes advantage of the varied food sources in Mexico. There are meats, seafood, corn and rich stews and sauces. Small meals are often served wrapped in a fresh tortilla. Even basic recipes vary widely in different regions of Mexico. Most meals served as authentic outside of Mexico are based on recipes from North or Central Mexico. Sample dishes include carne guisada, mole and tamales.

Tex-Mex is the blended flavors of Northern Mexico and the Southern United States where Native Americans, cowboys and Mexicans mingled cultures. Many traditional dishes have been altered by one side or the other to create the cuisine style that most Americans consider Mexican. Tex-Mex also encompasses the Americanized dishes such as Mexican ingredients used in a casserole instead of served with a tortilla. Sample dishes include chili, cornbread, tamale pie and fajitas.

While, from a business perspective, Mexican restaurants do not historically do well in Columbia, it seems that the market serving USC offers several restaurantes Mexicanos. If you have not had the opportunity to try the local Mexican fare, I suggest doing so.

Monterrey Jack's
733 Santee Avenue
Five Points
$

Monterrey Jack's serves a very nice selection of Mexican cuisine (and some Tex Mex and American) at more than reasonable prices.

I am especially fond of their chicken fajitas. The chicken is very lean and tasty. But the best part is the guacamole, which is, without a doubt, some of the best I have ever tasted. In general, I have not been disappointed by anything I have ordered there.

I do have one problem with Monterrey Jack's: The service is constantly slow and is often quite rude. I was there with a group of friends just this past weekend. We ordered simple meals, a few drinks, etc., and were there for two and a half hours. To make things worse, the waitress actually told us, "You'll have to excuse me, I'm a terrible server." At least she was honest. Next time I go there, I will probably take the opportunity to write my thesis while waiting to be served.

If you don't mind waiting, I recommend Monterrey Jack's.

Monterrey's
199 Knox Abbot Drive
Cayce
$

I have yet to leave Monterrey's disappointed. From tamales to margaritas, Monterrey's serves some of the tastiest and filling Mexican food (for the money) in the area.

My roommate and I make our weekly pilgrimage to Monterrey's to enjoy the quesadillas, tamales, etc. I think what makes Monterrey's food so appealing is not just the authenticity, but also the fact that it is smothered in tasty sauces, cheese and anything else that might be appropriate. Whatever it is, I am a fan of it.

If you have not had the chance to try Monterrey's, do so. You won't leave hungry, that's for sure. Check them out on the weekends, as they have a traditional Mexican band playing in the dining room.

There are a number of other Mexican restaurants nearby, and if you are a fan of Mexican cuisine, I challenge you to try all of them.

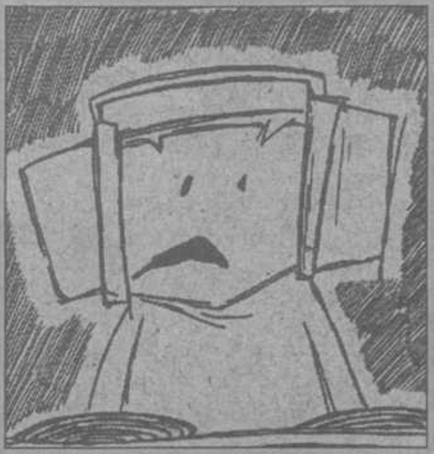
Rock The Vote! vip.sc.edu

Kid Koala expands turntable sound

BY JASON PADDOCK
GAMECOCK CRITIC

When pioneering deejays like Grand Wizard Theodore first started scratching and laying mayhem to dance floors, the emphasis was on block rockin' beats and melodies dropped and redropped. Because music never stopped playing and records just kept going into one another, combined with the crafted scratch sounds, these deejays created a whole new kind of energy with ready-made records.

Kid Koala's not the first artist to demonstrate this turntablist aesthetic. For the past 10 years, groups like the X-ecutioners and the Invisible Scratch Picklez have taken the techniques developed by DJ Jazzy Jeff and Cash Money and turned them into methods of composition. To those who believe that dee jaays simply play the melodies of other records, check out Kid Koala's *Carpal Tunnel Syndrome*, and you get a glimpse of the scratch as its own musical tone and note, with the Kid pulling urban notes out of a turntable like Miles Davis pulling moods of Spain out of a trumpet.



Artist: Kid Koala
Album: Carpal Tunnel Syndrome
Rating: ☆☆☆☆ out of ☆☆☆☆

Check out the track "Drunk Trumpet," where Koala accompanies the piano with his own scratched improv, bringing to mind Coltrane as much as Mix Master Mike. The magic of Kid Koala comes from this musical performance style of turntablism found in the sets of deejays like Q-Bert and Rob Swift, but rarely with Koala's flair for note playing.

On "Music For Morning People," Koala scratches mad speeches over the drums of a human beat boxer, creating this symphony of voices that calls the audience to bounce at least as much as any No Limit track, and it's funnier.

While silly beats make heads wonder what's going on, all kinds of weird personalities creep up, like in "The Temple of Gloom," where a man explains to the audience about how he makes sounds with mud. This record demonstrates not only skills, but also the personality of Kid Koala, which provides so much of the charm of the record. Even to people who don't enjoy the art of turntablism, the constant humor and creativity in this record provide recurring moments of pleasure.

Seek out *Carpal Tunnel Syndrome* for the freshest in hip-hop turntablism. Many people think this Kid Koala is going to take the turntablist torch from Q-Bert, and take the genre to a new level. From the sounds of *Carpal Tunnel Syndrome*, I'm sure that could be the case. But to tell you the truth, my mind's too preoccupied with trying to figure out what the hell he's doing. Plus, my neck just hurts right now.

Listen to 90.5 WUSC-FM to hear Kid Koala's *Carpal Tunnel Syndrome.*

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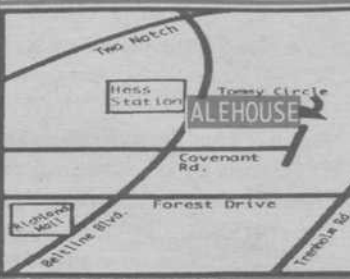

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If you are under the age of 21, it is against the law to buy alcoholic beverages. All ABC regulations enforced.